

# Hoppy Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 2 kg (50%)     | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (12.5%) | 85 %  | 5   |
| Grain | Wheat, Flaked               | 1 kg (25%)     | 77 %  | 4   |
| Grain | Oats, Flaked                | 0.5 kg (12.5%) | 80 %  | 2   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Pacifica (NZ) | 15 g   | 60 min | 4.8 %      |
| Boil    | Pacifica (NZ) | 15 g   | 30 min | 4.8 %      |
| Boil    | Pacific Jade  | 10 g   | 20 min | 13 %       |
| Boil    | Pacific Jade  | 20 g   | 5 min  | 13 %       |

## Yeasts

| Name                   | Type | Form   | Amount  | Laboratory  |
|------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Abbey | Ale  | Liquid | 1000 ml | Wyeast Labs |

## Extras

| Type   | Name               | Amount | Use for | Time     |
|--------|--------------------|--------|---------|----------|
| Spice  | Coriander Seeds    | 10 g   | Boil    | 15 min   |
| Flavor | Coriander Seeds    | 10 g   | Boil    | 5 min    |
| Flavor | Bitter Orange Peel | 10 g   | Boil    | 15 min   |
| Flavor | Bitter Orange Peel | 10 g   | Primary | 5 day(s) |