

Belgian Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.7**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|--------------|--------|-----|
| Grain | Briess - Wheat Malt, White | 2.5 kg (50%) | 85 % | 5 |
| Grain | Briess - Pilsen Malt | 1.5 kg (30%) | 80.5 % | 2 |
| Grain | Briess - Carapils Malt | 0.5 kg (10%) | 74 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (10%) | 80 % | 6 |
| Adjunct | Briess - Red Wheat Flakes | 0 kg | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau | 15 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| SafAle K-97 | Wheat | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|-------|
| Other | Orange zest | 5 g | Boil | 0 min |
| Spice | coriander | 10 g | Boil | 0 min |