

# Citrus witbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2 kg (50%)	85 %	5
Grain	Briess - Pilsen Malt	2 kg (50%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	60 min	7 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Boil	Ahtanum	15 g	60 min	3 %
Whirlpool	Mosaic	15 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	75 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander seeds	10 g	Boil	10 min
Flavor	Orange peel	80 g	Boil	10 min
Spice	Cardamon	3 g	Boil	10 min
Flavor	Ginger	60 g	Boil	10 min
Spice	Curaçao	20 g	Boil	10 min