

# Citrus witbier

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **2.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	1.9 kg (52.8%)	85 %	5
Grain	Briess - Pilsen Malt	1.7 kg (47.2%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	3.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Simcoe	5 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	75 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander seeds	12 g	Boil	10 min
Flavor	Orange peel	95 g	Boil	10 min
Spice	Cardamon	6 g	Boil	10 min
Flavor	Ginger	50 g	Boil	10 min