

# Brussels to bastrop white witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.02 kg (28.2%)	79 %	4
Grain	Briess - Wheat Malt, White	1.13 kg (31.2%)	85 %	5
Grain	Wheat, Flaked	0.34 kg (9.4%)	77 %	4
Dry Extract	Dry Extract (DME) - Extra Light	1.13 kg (31.2%)	95 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	42.52 g	60 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	29.6 ml	White Labs
Wyeast - Belgian Witbier	Ale	Liquid	29.6 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	Coriander fresh ground	7.09 g	Boil	2 min

Herb	Orange peel fresh	7.09 g	Boil	2 min
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