

# 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 |
|------|-------------------|--------|------|-------|