

Hoppy Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **4**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (50%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (12.5%) | 85 % | 5 |
| Grain | Wheat, Flaked | 1 kg (25%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (12.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Pacifica (NZ) | 15 g | 60 min | 4.8 % |
| Boil | Pacifica (NZ) | 15 g | 30 min | 4.8 % |
| Boil | Pacific Jade | 10 g | 20 min | 13 % |
| Boil | Pacific Jade | 20 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Abbey | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|----------|
| Spice | Coriander Seeds | 10 g | Boil | 15 min |
| Flavor | Coriander Seeds | 10 g | Boil | 5 min |
| Flavor | Bitter Orange Peel | 10 g | Boil | 15 min |
| Flavor | Bitter Orange Peel | 10 g | Primary | 5 day(s) |