

Hibiscus wit

an All Grain **Witbier** by **Cavemen Brewing**

Fermentables

Amount	Fermentable	Use
4.41 lb	Premium 2-Row Malt	Mash
3.97 lb	Wheat, Flaked	Mash
1.1 lb	Bohemian Floor-Malted Wheat Malt	Mash
0.5 lb	Oats, Flaked	Mash

Hops

Amount	Hop	Time
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Yeasts

Name	Lab/Product
Belle Saison	Danstar

Extras

Amount	Name	Time
2.0 oz	Coriander Seed	60.0 min
2.0 oz	Orange Zest	60.0 min

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
1.053 ↑	1.009	0 ↓
ABV	Color	Balance
5.8% ↑	3 SRM	Very Bitter ↑