

Witbier is the hefeweizen of the Belgians. With bitter orange peel and coriander, this beer is very refreshing and brings a little more complexity compared to the Hefeweizen.

Witbier



Yeast

Ale

Color

yellow

Original wort

1.044 - 1.052

IBU

8-20

Foodpairing

mussels, sushi, lightly
spiced dishes, mascaprone

Facts

In the 16th century, this beer style was probably brewed for the first time in the monastery of Hoegaarden. The Witbier was brewed with wheat malt, bitter orange peel and coriander seeds, which still belong in a Witbier today. Unfortunately, due to the world wars, this beer style also disappeared from the scene, before reappearing in the middle of the 20th century.

The Witbier is the Belgian equivalent of the Hefeweizen. While the malty body is the focus of a Witbier, just like a Hefeweizen, it is supported by the fruit and spice notes of bitter orange peel and coriander. There is also a slight hop bitterness. A Witbier usually has more carbonation, which can make it very refreshing.