

# Biała Pomarańcza

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny (Viking Malt)	3.1 kg (59.6%)	85 %	5
Grain	Pilzneński (Viking Malt)	1.8 kg (34.6%)	82 %	4
Grain	Karmelowy (Viking Malt)	0.3 kg (5.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	30 g	60 min	5.5 %
Boil	Cascade PL	10 g	10 min	4 %
Aroma (end of boil)	Cascade PL	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z Curacao	20 g	Boil	15 min
Flavor	Laktoza	180 g	Boil	0 min