

Dobre, pomarańczowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM ---
- Style **Witbier**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (70.6%) | 80 % | --- |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 0.5 kg (29.4%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 5 g | 30 min | 10.5 % |
| Boil | Chinook | 5 g | 30 min | 13 % |
| Boil | Cascade | 10 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Flavor | Skórka pomarańczy - świeża | 10 g | Boil | 10 min |
| Spice | Kolendra - ziarna - świeżo mielona | 4 g | Boil | 10 min |
| Flavor | Skórka pomarańczy - świeża | 10 g | Boil | 0 min |
| Spice | Kolendra - ziarna - świeżo mielona | 4 g | Boil | 0 min |