

## 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  |