Fermentables

Amount	Fermentable	Use
2.25 kg	2-Row (US)	Mash
2.25 kg	White Wheat (US)	Mash
0.7 kg	Flaked Wheat	Mash

Hops

Amount	Нор	Time
14.0 g	Chinook (US)	60 min
21.0 g	Cascade (US)	30 min
14.0 g	Columbus (US)	30 min
21.0 g	Cascade (US)	5 min
14.0 g	Columbus (US)	5 min
21.0 g	Cascade (US)	2 days
14.0 g	Columbus (US)	2 days

Yeasts

Name	Lab/Product
Belgian Wit Ale Yeast	White Labs WLP400

Extras

Amount	Name	Time
5.0 g	Coriander Seed	5.0 min
5.0 g	Orange Peel	5.0 min

Stats

Batch & Boil

Batch Size **Boil Time** 18.93 L 60 min

Properties

OG FG IBU 1.065 1.016 54

ABV Color Balance