

White Ale - Extract - Dan Koller

Original Gravity: **1.045**      Final Gravity: **1.006**      ABV (standard): **5.08%**  
IBU (tinseth): **60**      SRM (morey): **5.53**

### Fermentables

Amount	Fermentable	PPG	°L	Bill %
3 lb	Dry Malt Extract - Wheat	42	3	60%
1 lb	Dry Malt Extract - Pilsen	42	2	20%
4 lb	<b>Total</b>			

### Steeping Grains

Amount	Fermentable	PPG	°L	Bill %
0.5 lb	American - Caramel / Crystal 30L	34	30	10%
0.5 lb	Flaked Wheat	34	2	10%

### Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	Centennial	Pellet	8.5	Boil	60 min	36.92
0.5 oz	Amarillo	Pellet	8.4	Boil	30 min	14.02
0.5 oz	Amarillo	Pellet	8.4	Boil	15 min	9.05
1 oz	Mosaic	Pellet	12.5	Dry Hop	10 days	

### Hops Summary

Amount	Variety	Type	AA
1 oz	Amarillo	Pellet	8.4
1 oz	Centennial	Pellet	8.5
1 oz	Mosaic	Pellet	12.5

### Other Ingredients

Amount	Name	Type	Use	Time
4 oz	Orange Juice (Squeezed)	Flavor	Boil	--

### Yeast

Fermentis / Safale - Safbrew - Wheat Beer Yeast WB-06

Attenuation (avg): 86%      Flocculation: Low  
Optimum Temp: 54 - 77 °F      Starter: No  
Fermentation Temp: 62 °F      Pitch Rate: -