

## Biere Blanche - Biała Dama 11 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **2.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.7 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Heidelberg            | 2 kg (54.1%)   | 80.5 % | 2   |
| Grain | Strzegom Pszeniczny   | 0.5 kg (13.5%) | 81 %   | 6   |
| Grain | Pszenica niesłodowana | 1 kg (27%)     | 75 %   | 3   |
| Grain | Płatki owsiane        | 0.2 kg (5.4%)  | 85 %   | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

### Yeasts

| Name            | Type | Form | Amount | Laboratory      |
|-----------------|------|------|--------|-----------------|
| m21 belgian wit | Ale  | Dry  | 10 g   | mangrove jack`s |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 15 g   | Boil    | 10 min |
| Spice | curacao  | 15 g   | Boil    | 7 min  |