

# Biała Dama

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **7.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (42.9%)	81 %	6
Grain	Biscuit Malt	0.5 kg (14.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma	10 g	60 min	16.5 %
Aroma (end of boil)	Enigma	15 g	5 min	16.5 %
Dry Hop	Enigma	25 g	3 day(s)	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis