Biere Blanche - Biała Dama 11 BLG

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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

Notes

- Wysładzanie 16 l wody, trochę za dużo. Powinno być 14l. Zatkanie przy wysładzaniu, po zmieszaniu odblokowało się.
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