

# Biała Dama

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (49.2%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (24.6%)	81 %	6
Adjunct	Płatki pszeniczne	0.6 kg (9.8%)	85 %	3
Adjunct	Płatki owsiane	0.6 kg (9.8%)	85 %	3
Adjunct	płatki ry żowe	0.4 kg (6.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	29 g	60 min	12 %
Boil	Vic Secret	20 g	10 min	16.3 %
Boil	Vic Secret	30 g	1 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	20 g	Boil	5 min