

# 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