

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 |