57. Biała Dama - Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg *(47.1%)*	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg *(23.5%)*	81 %	6
Grain	Abbey Malt Weyermann	0.1 kg *(2%)*	75 %	45
Grain	Płatki pszeniczne	1 kg *(19.6%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(7.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	10 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min
Spice	trawa cytrynowa	30 g	Boil	15 min

Notes

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