

Biała Dama

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **1 %**
- Size with trub loss **50.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **56.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **55 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **44 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 6.5 kg (59.1%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 4 kg (36.4%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 70 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 200 ml | --- |