

# Biała Dama

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- 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	---