

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 |