

# Gold Honey

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **7.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (48.8%)	83 %	5
Grain	Viking Pilsner malt	1.4 kg (34.1%)	82 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.7 kg (17.1%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	30 min	5.2 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %