

# Poczwórne Złote

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (29.5%)	80.5 %	2
Grain	Monachijski	2.4 kg (35.4%)	80 %	16
Grain	Pszeniczny	2 kg (29.5%)	85 %	4
Grain	Acid Malt	0.08 kg (1.2%)	58.7 %	6
Grain	Strzegom Karmel 30	0.3 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	8 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytrynowa	50 g	Boil	10 min