

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 |