

## Białe złoto

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	11.5 g	Fermentis