

ala gose kwas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Citra | 25 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|------------|
| fermentum mobile saison | Wheat | Liquid | 20 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|-----------|-------|
| Spice | sol | 23 g | Boil | 5 min |
| Spice | kolendra | 27 g | Boil | 5 min |
| Other | pulpa mango | 800 g | Secondary | --- |