

# GOSE WKPD 2019

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (64.3%)	81 %	4
Grain	Pszeniczny	2.5 kg (35.7%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	sól himalaszka	20 g	Boil	3 min
Spice	kolendra indyjska	25 g	Boil	3 min
Flavor	rabarbar	4000 g	Secondary	7 day(s)
Flavor	arbuz	4000 g	Secondary	7 day(s)
Fining	wirflock	0.5 g	Boil	10 min