

Kwaczka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (44.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (44.4%) | 83 % | 5 |
| Grain | Platki owsiane | 0.5 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-------|------------|
| Boil | lunga | 30 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11.5 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Spice | kolendra indyjska | 25 g | Boil | 15 min |
| Spice | sól morską | 20 g | Boil | 15 min |
| Water Agent | kwas mlekowy | 5 g | Mash | --- |