

# Kwasik (gose)

- Gravity **11.6 BLG**
- ABV ---
- IBU **15**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (41.7%)	85 %	4
Grain	Pilzneński	1.5 kg (31.2%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.9 kg (18.7%)	80 %	6
Adjunct	Briess - Oat Flakes	0.4 kg (8.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	15 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	200 ml	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	10 min
Spice	Sól himalajska	35 g	Boil	10 min
Spice	Kolendra	10 g	Boil	5 min

## Notes

- Kwas mlekowy 2ml / butelkę 0,5l Zacieranie 12l + 3l:  
67°-64°C - 45 minut, Dolanie 3 litrów wrzątku  
68°-62°C - (dodanie zakwaszającego) 60 minut, grzanie 7 minut  
72°C-69°C - 60 minut, grzanie 7 minut  
78°C - 1 minuta

Wysładzanie do uzyskania 29l

Gotowanie 75 minut  
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