

# Mango gose

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4.4**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	6
Grain	Żytni	1 kg (22.2%)	85 %	6
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	8.7 %
Aroma (end of boil)	Styrian Golding	10 g	15 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Wheat	Slant	100 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól morską	22 g	Boil	10 min
Flavor	pulpa z mango	1400 g	Secondary	5 day(s)