

Mango Gose

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **3**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2 kg (35.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (35.4%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.5 kg (8.8%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (2.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 8 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Sól niejodowana | 25 g | Boil | 80 min |
| Spice | Kolendra | 15 g | Boil | 80 min |
| Spice | Kwas mlekowy | 150 g | Boil | 80 min |
| Other | Łuska gryczana | 150 g | Mash | --- |