

# Piwo

- Gravity **14.7 BLG**
- ABV ---
- IBU **50**
- SRM **4.6**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (38.7%)	80.5 %	2
Grain	Strzegom Pale Ale	2.5 kg (32.3%)	79 %	6
Grain	Weyermann - Acidulated Malt	1.25 kg (16.1%)	80 %	6
Grain	Rice, Flaked	1 kg (12.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	15 min	11 %
Boil	Orbit	100 g	10 min	10 %
Dry Hop	Nelson Sauvín	100 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mélange Sour Blend	Ale	Liquid	10 ml	THE YEAST BAY

## Extras

Type	Name	Amount	Use for	Time
Spice	salt	25 g	Boil	10 min
Flavor	Mango puree	500 g	Boil	10 min
Flavor	Mango puree	500 g	Secondary	7 day(s)