

znowu ta kwaśna aronia

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **7**
- SRM **3.3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (50%)	81 %	4
Grain	Pszeniczny	1.1 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---
lactobacillus PG	Ale	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	sól niejodowana	11 g	Boil	5 min
Flavor	aronia	400 g	Secondary	7 day(s)