Mango Gose 12-06-2018 Bakterie Kwasu Mlekowego

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg *(43.5%)*	81 %	4
Grain	Słód pszeniczny jasny Viking Malt (Polska)	2.1 kg *(45.7%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(10.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	100 ml	Fermentum Mobile
Lactobacillus Plantarum	Ale	Culture	3 g	Swanson
20 tabletek				

Extras

Type	Name	Amount	Use for	Time
Spice	Sól Himalajska	15 g	Boil	10 min
Flavor	Mango Puree	1700 g	Secondary	10 day(s)
Flavor	Agrest Puree	1000 g	Secondary	10 day(s)