

# 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    | ---    |