# Sour Panda

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 4 kg *(66.7%)* | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg *(16.7%)* | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg *(8.3%)* | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg *(8.3%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnat | 20 g | 60 min | 11.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale K-97 | Ale | Slant | 900 ml | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | pulpa mango | 1500 g | Secondary | 7 day(s) |
| Flavor | mrożone porzeczki | 1500 g | Secondary | 7 day(s) |