Mango Gose

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 %
Boil	Chinook	20 g	10 min	13 %

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	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.