

#32 Sauer Beeren

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 4 kg (74.5%) | 78 % | 6 |
| Grain | Pszeniczny | 1 kg (18.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.7%) | 85 % | 3 |
| Grain | Acid Malt | 0.12 kg (2.2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | lunga | 10 g | 80 min | 12.1 % |
| Boil | Styrian Fox | 20 g | 10 min | 3.6 % |
| Whirlpool | Styrian Fox | 30 g | 0 min | 3.6 % |