

Gose na gęstwie z lacto

- Gravity **7.8 BLG**
- ABV ---
- IBU **6**
- SRM **5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.743 kg (24.7%)	79 %	6
Grain	Strzegom Pszeniczny	2.05 kg (68.2%)	81 %	6
Grain	Briess - Caracrysal Wheat Malt	0.115 kg (3.8%)	78 %	120
Sugar	cukier	0.1 kg (3.3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	400 ml	Danstar
Lactobacillus Bacteria	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	6 g	Boil	10 min

Spice	sól himalajska pedalska	20 g	Boil	10 min
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