

# Kwaczka

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.7**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Platki owsiane	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	25 g	Boil	15 min
Spice	sól morską	20 g	Boil	15 min
Water Agent	kwas mlekowy	5 g	Mash	---