

# ManGose

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- Gravity **12.1 BLG**
- ABV ---
- IBU **12**
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50.5%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	2.2 kg (44.4%)	85 %	5
Grain	Acid Malt	0.25 kg (5.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	7.6 %
Dry Hop	Hallertau Blanc	15 g	2 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Ale	Ale	Liquid	125 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	sól himalajska	1.1 g	Boil	3 min
Spice	kolendra	1.1 g	Boil	3 min