

# MARCELI SZPAK - PICKLE GOSE

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.1**
- 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **68 C**, Time **20 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **68C**
- Keep mash **60 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Acid Malt	0.5 kg (10%)	58.7 %	6
Grain	Płatki owsiane	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	30 min	5.5 %
Boil	Tradition	15 g	90 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	20 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra Indyjska	10 g	Boil	5 min
Spice	Sól Himalajska	10 g	Boil	5 min
Spice	Ogórki Kiszone	2000 g	Secondary	7 day(s)
Other	Lactobacillus Plantarum	7.275 g	Mash	1440 min

## Notes

- Lactobacillus plantarum z Sanprobi - na 20 l 15 tabletek.  
Przygotować starter. Zadać do brzeczki po zacieraniu i wygrzewaniu.  
Przetrzymać w temperaturze 35-40°C przez 24 godziny, po czym zagotować i nachmilić.  
Ogórki kiszone pokroić w ćwiartki i dodać na cichą na 7 dni.  
*Apr 10, 2017, 10:51 AM*