

# piwo kwaśne, piwo słone, hora curka - dej mamone

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **3.4**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | castlemalting pilsen     | 2 kg (55.6%)   | 80.5 % | 3   |
| Grain | Słód pszeniczny Bestmalz | 1.6 kg (44.4%) | 82 %   | 5   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 6 g    | 60 min | 10.6 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory  |
|----------------------|------|-------|--------|-------------|
| Wyeast - 2565 Kolsch | Ale  | Slant | 170 ml | Wyeast Labs |

## Extras

| Type   | Name              | Amount | Use for   | Time      |
|--------|-------------------|--------|-----------|-----------|
| Spice  | kolendra indyjska | 10 g   | Boil      | 5 min     |
| Spice  | sól morską        | 18 g   | Boil      | 5 min     |
| Flavor | pulpa z marakuji  | 850 g  | Secondary | 10 day(s) |

|        |                         |         |           |           |
|--------|-------------------------|---------|-----------|-----------|
| Flavor | laktoza                 | 127.5 g | Secondary | 10 day(s) |
| Other  | lactobacillus plantarum | 8.5 g   | Mash      | 2 min     |

## Notes

- marakuja i laktoza do połowy warki  
*Apr 23, 2022, 6:07 PM*