

# Poleskie Kwaśne

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **12**
- SRM **2.8**
- 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 **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.4 kg (50.3%)	81 %	4
Grain	Pszeniczny	1.1127 kg (39.9%)	85 %	4
Grain	Płatki owsiane	0.273 kg (9.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	20 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Rabarbar	1700 g	Secondary	7 day(s)
Spice	Kolendra	7 g	Boil	5 min
Spice	Sól	14 g	Boil	5 min

## Notes

- Rabarbar lekko podgotowany, w formie pasków dodany 1200 po 3-4 dniach fermentacji, po tygodniu fermentacji dodane 0,5 kg pulpy.

Od pulpy złapało piwo lekko różowy kolor.  
BRIX początkowe 9 .  
Końcowe Brix 5.  
*May 31, 2020, 12:24 PM*