

# Wild Gose

---

- Gravity **10.2 BLG**
- ABV ---
- IBU **5**
- SRM ---
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	--- %	0
Grain	Słód z płaskurki	0.5 kg (10%)	50 %	---
Grain	Pilznieński	2.5 kg (50%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	100 ml	---
kiszona brzezczka	Wheat	Culture	200 g	Metamorfoza

## Extras

Type	Name	Amount	Use for	Time
Spice	Marzanka	10 g	Boil	5 min