

# Coś kwaśnego

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **4.9**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (50%)	80 %	6
Grain	Weyermann - Acidulated Malt	1 kg (25%)	80 %	6
Grain	Weyermann - Pale Ale Malt	1 kg (25%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Extra Styrian Dana	15 g	60 min	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	11.5 g	Fermentis