

KREW I ŁZY

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Pszeniczny	2 kg (36.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	350 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Jeżyny	330 g	Secondary	10 day(s)
Spice	kolendra	20 g	Boil	15 min
Flavor	Truskawki	450 g	Secondary	10 day(s)
Flavor	Wiśnie	450 g	Secondary	10 day(s)