

# Kwaśna polewka

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **3.1**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.4 kg (58.3%)	85 %	4
Grain	Strzegom Pilzneński	0.8 kg (33.3%)	80 %	4
Grain	Płatki owsiane	0.2 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	4 g	60 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
magiczny ogród	Ale	Liquid	20 ml	fermentummobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	sól	12 g	Boil	2 min
Herb	kolendra	7 g	Boil	2 min
Flavor	kwask mlekowy 80%	24 g	Bottling	---