

# piwo kwaśne, piwo słone, hora curka - dej mamone

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **3.4**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting pilsen	2 kg (55.6%)	80.5 %	3
Grain	Słód pszeniczny Bestmalz	1.6 kg (44.4%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kolsch	Ale	Slant	170 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	10 g	Boil	5 min
Spice	sól morską	18 g	Boil	5 min
Flavor	pulpa z marakuji	850 g	Secondary	10 day(s)

Flavor	laktoza	127.5 g	Secondary	10 day(s)
Other	<i>Lactobacillus plantarum</i>	8.5 g	Mash	2 min

## Notes

- marakuja i laktoza do połowy warki  
*Apr 23, 2022, 6:07 PM*