

Poleskie Kwaśne #2

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **3.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.6 kg (51.6%)	81 %	4
Grain	Pszeniczny	1 kg (32.3%)	85 %	4
Grain	Płatki jęczmienne	0.5 kg (16.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Oktawia	40 g	4 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
KVEIK #18	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Sól	16 g	Secondary	3 day(s)
Spice	Kolendra	10 g	Boil	5 min

Notes

- w trakcie układania przepisu, dodatki zależne od tego co będzie na działce/targu za te 10 dni dostępne.
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