

# Sour z owocami 2021

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **5**
- SRM **3.6**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (55.6%)	81 %	4
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.3%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (13%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) PH	15 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	7 g	Boil	60 min
Other	pulpy owocowe	1400 g	Secondary	7 day(s)

Other	Lacto bacillus plantarum	6 g	Primary	2 day(s)
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