

## The acid bread

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU ---
- SRM **8.7**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Żytni                    | 0.8 kg (40%) | 85 %  | 8   |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (25%) | 75 %  | 150 |
| Grain | Briess - Pale Ale Malt   | 0.7 kg (35%) | 80 %  | 7   |