

SPLESNIAŁE PIWIO

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **4.4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (25%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (50%)	80 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (25%)	82 %	5
ZAKWASZAJĄCY na 45 min				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	15 min	5.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Enigma (AUS)	10 g	15 min	17.2 %
Boil	Lotus	10 g	15 min	15 %
Dry Hop	Nelson Sauvign	20 g	5 day(s)	11 %
Dry Hop	Galaxy	20 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	SafeAle

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	15 min
Spice	Sól himalajska	20 g	Boil	15 min

Notes

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