

# Kwasik (gose)

- Gravity **11.6 BLG**
- ABV ---
- IBU **15**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Pszeniczny                  | 2 kg (41.7%)   | 85 %  | 4   |
| Grain   | Pilzneński                  | 1.5 kg (31.2%) | 81 %  | 4   |
| Grain   | Weyermann - Acidulated Malt | 0.9 kg (18.7%) | 80 %  | 6   |
| Adjunct | Briess - Oat Flakes         | 0.4 kg (8.3%)  | 80 %  | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |
| Boil    | Marynka | 15 g   | 10 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale  | Slant | 200 ml | Safbrew    |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 7 g    | Boil    | 10 min |
| Spice  | Sól himalajska | 35 g   | Boil    | 10 min |
| Spice  | Kolendra       | 10 g   | Boil    | 5 min  |

## Notes

- Kwas mlekowy 2ml / butelkę 0,5l Zacieranie 12l + 3l:  
67°-64°C - 45 minut, Dolanie 3 litrów wrzątku  
68°-62°C - (dodanie zakwaszającego) 60 minut, grzanie 7 minut  
72°C-69°C - 60 minut, grzanie 7 minut  
78°C - 1 minuta

Wysładzanie do uzyskania 29l

Gotowanie 75 minut  
Nov 23, 2015, 2:42 PM