

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) |
|-------|-----------------------------|-----|---------|----------|