

# Wild Gose

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- Gravity **10.2 BLG**
- ABV ---
- IBU **5**
- SRM ---
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name             | Amount       | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Pszeniczny       | 2 kg (40%)   | --- % | 0   |
| Grain | Słód z płaskurki | 0.5 kg (10%) | 50 %  | --- |
| Grain | Pilznieński      | 2.5 kg (50%) | --- % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 50 min | 10 %       |

## Yeasts

| Name              | Type  | Form    | Amount | Laboratory  |
|-------------------|-------|---------|--------|-------------|
| kveik             | Ale   | Slant   | 100 ml | ---         |
| kiszona brzezczka | Wheat | Culture | 200 g  | Metamorfoza |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Marzanka | 10 g   | Boil    | 5 min |