

#32 Sauer Beeren

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (74.5%)	78 %	6
Grain	Pszeniczny	1 kg (18.6%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.7%)	85 %	3
Grain	Acid Malt	0.12 kg (2.2%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	80 min	12.1 %
Boil	Styrian Fox	20 g	10 min	3.6 %
Whirlpool	Styrian Fox	30 g	0 min	3.6 %