

# Acid Armpit

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **7 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **7 min** at **80C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (55%)	85 %	4
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (7.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
rehydratyzowane				

## Extras

Type	Name	Amount	Use for	Time
Flavor	sól morską	20 g	Boil	20 min
Spice	kolendra	20 g	Boil	15 min