

Gęsisty

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **15**
- SRM **3.4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|---------------|-------|-----|
| Grain | Słód Pszoniczny | 2 kg (45.5%) | 45 % | 4 |
| Grain | Słód Pilznieński | 2 kg (45.5%) | 45 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 9 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|--------|--------|------------|
| Fermentis S-33 | Wheat | Liquid | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | Sól niejodowana | 20 g | Boil | 15 min |
| Flavor | Kolendra | 15 g | Boil | 15 min |
| Other | Probiotyk sanprobi IBS - 200 mld komórek | 9 g | Secondary | 9 day(s) |

Notes

- do dokończenia
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