

# GOSE WKPD 2019

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (64.3%) | 81 %  | 4   |
| Grain | Pszeniczny | 2.5 kg (35.7%) | 85 %  | 4   |

## Yeasts

| Name                  | Type | Form   | Amount  | Laboratory  |
|-----------------------|------|--------|---------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 1000 ml | Wyeast Labs |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Spice  | sól himalaszka    | 20 g   | Boil      | 3 min    |
| Spice  | kolendra indyjska | 25 g   | Boil      | 3 min    |
| Flavor | rabarbar          | 4000 g | Secondary | 7 day(s) |
| Flavor | arbuz             | 4000 g | Secondary | 7 day(s) |
| Fining | wirflock          | 0.5 g  | Boil      | 10 min   |