

## Gose z grejprutem #wilczytabor

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **6**
- SRM **3.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **5.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.92 kg (50%)	81 %	4
Grain	Pszeniczny	0.92 kg (50%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	60 min	11 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	8 g	Boil	5 min
Spice	Kolendra indyjska (zmielona)	7 g	Boil	5 min
Spice	Kwas mlekowy 80%	32 g	Bottling	---

podane w ml, 4 ml kwasu na litr piwa