

Juicy sour

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **5.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **41.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **41.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (58.8%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (11.8%) | 80 % | 16 |
| Grain | Cara-Pils/Dextrine | 1 kg (11.8%) | 72 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.9%) | 75 % | 30 |
| Grain | Oats, Flaked | 1 kg (11.8%) | 60 % | 2 |

Yeasts

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

Notes

- Fermentacja:
-14 dni- 17 stopnii
-4 dni - 18st
-3 dni - 19st
Buteleczuki i pić
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