

Poleskie Kwaśne #2

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **3.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.6 kg (51.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (32.3%) | 85 % | 4 |
| Grain | Płatki jęczmienne | 0.5 kg (16.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Dry Hop | Oktawia | 40 g | 4 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| KVEIK #18 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|-----------|----------|
| Spice | Sól | 16 g | Secondary | 3 day(s) |
| Spice | Kolendra | 10 g | Boil | 5 min |

Notes

- w trakcie układania przepisu, dodatki zależne od tego co będzie na działce/targu za te 10 dni dostępne.
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