

# Sour Panda

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (16.7%)  | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 20 g   | 60 min | 11.2 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale  | Slant | 900 ml | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | pulpa mango       | 1500 g | Secondary | 7 day(s) |
| Flavor | mrożone porzeczki | 1500 g | Secondary | 7 day(s) |