

# ala gose kwas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Pszeniczny  | 0.5 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 25 g   | 15 min | 12 %       |
| Boil    | Citra | 25 g   | 5 min  | 12 %       |

## Yeasts

| Name                    | Type  | Form   | Amount | Laboratory |
|-------------------------|-------|--------|--------|------------|
| fermentum mobile saison | Wheat | Liquid | 20 ml  | ---        |

## Extras

| Type  | Name        | Amount | Use for   | Time  |
|-------|-------------|--------|-----------|-------|
| Spice | sol         | 23 g   | Boil      | 5 min |
| Spice | kolendra    | 27 g   | Boil      | 5 min |
| Other | pulpa mango | 800 g  | Secondary | ---   |