

# Gose z Mango

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (35.7%)	85 %	4
Grain	Zakwaszający	0.2 kg (7.1%)	--- %	---
Grain	Płatki owsiane	0.2 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	150 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min
Spice	Sól	15 g	Boil	10 min
Water Agent	Kwas mlekowy	30 g	Secondary	7 day(s)
Flavor	Pulpa Mango	850 g	Secondary	7 day(s)