

Sour #3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **472.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 30 kg (28.6%) | 81 % | 4 |
| Grain | Pszeniczny | 75 kg (71.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|---------|-----------|----------|
| Other | Granat | 25000 g | Secondary | 2 day(s) |
| Spice | kolendra | 1000 g | Boil | 2 min |
| Herb | zest z limonki | 25000 g | Secondary | 2 day(s) |