

## #19 Gose z marakują

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **11**
- SRM **2.8**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.1 kg (50%) | 81 %  | 4   |
| Grain | Pszoniczny | 2.1 kg (50%) | 85 %  | 4   |

### Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 25 g   | 70 min | 4 %        |

### Yeasts

| Name                    | Type | Form    | Amount | Laboratory       |
|-------------------------|------|---------|--------|------------------|
| FM42 Stare Nadreńskie   | Ale  | Slant   | 100 ml | Fermentum Mobile |
| Lactobacillus plantarum | Ale  | Culture | --- g  | ---              |

### Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Spice  | sól niejodowana | 20 g   | Boil      | 5 min    |
| Spice  | kolendra        | 25 g   | Boil      | 5 min    |
| Flavor | pulpa z marakui | 1130 g | Secondary | 7 day(s) |

### Notes

- Z 3 kapsulek Sanprobi IBS był zrobiony trzydniowy starter, 1 litr. Zadane do brzezki po filtracji i zakwaszane przez 2 dni (owinięte kocem, temperatura 34\*->29\*).  
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