

#76 Gose z owocami leśnymi (festiwal piwowarów)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|-----------|-----------|
| Flavor | sól | 17 g | Boil | 3 min |
| Flavor | Owoce leśne mieszanka z lidla | 5250 g | Secondary | 14 day(s) |

Notes

- Po zagotowaniu zbić pH do 4.2 kwasem mlekowym (około 20ml)
Zakwaszenie:
6g LP - BAKTERYJNA KULTURA STARTEROWA PROBIOTYCZNA około 36h, następnie schłodzić i zadać drożdże
Apr 30, 2018, 5:54 PM