

Fruit gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **2.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **66.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|--------------|-------|-----|
| Grain | Słód pilzneński | 1.5 kg (75%) | --- % | 4 |
| Liquid Extract | Ekstrakt pszeniczny | 0.5 kg (25%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 10 min | 8.6 % |
| Whirlpool | Amarillo | 10 g | 0 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Spice | Kolendra | 6 g | Boil | 5 min |
| Spice | Sól | 5 g | Boil | 3 min |
| Other | Pulpa ananasa | 500 g | Secondary | 17 day(s) |

| | | | | |
|-------|-------------|-------|-----------|-----------|
| Other | Pulpa kiwi | 300 g | Secondary | 17 day(s) |
| Other | Pulpa mango | 400 g | Secondary | 17 day(s) |

Notes

- Po filtracji gotowanie 15 min, schłodzenie brzezki do 45 stopni i dodanie 10 kaps Sanprobi IBS L. plantarum
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