

Fruit Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.7 kg (36.2%)	80.5 %	4
Grain	Pszeniczny	2 kg (42.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3
Grain	BESTMALZ - Zakwaszający	0.5 kg (10.6%)	80.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	15 g	60 min	6 %
Whirlpool	sybilla	25 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast - saccharomycse	Ale	Liquid	1000 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
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Spice	Sól niejodowana	15 g	Boil	15 min
Spice	Laktoza	360 g	Boil	5 min
Other	Sanprobi IBS	4 g	Primary	1 day(s)

Notes

- Probiotyk Sanprobi IBS
Podział na dwie warki. Do jednej sok ze śliwki do drugiej sok z malin.
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