

Gąski, gąski do domu

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **6 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (54.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.7 kg (45.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 18 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 37 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Spice | Sól | 22 g | Boil | 3 min |
| Water Agent | Lactol | 5 g | Mash | 30 min |
| Spice | Kolendra | 15 g | Boil | 3 min |

| | | | | |
|-------|--|------|---------|-----|
| Other | Probiotyk Sanprobi IBS (Lactobacillus plantarum) | 16 g | Primary | --- |
|-------|--|------|---------|-----|

Notes

- Lactol - 5ml (łyżeczka)
Probiotyk: 16 tabletek (160 mld komórek)
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