

## #Gose z owocami (wkpd)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **4.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (50%)	80 %	5
Grain	Pszeniczny	2.6 kg (50%)	85 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
L. Plantarum	Ale	Culture	10 g	---
Safale US-05	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	sól	20 g	Boil	3 min

### Notes

- Dzielimy na pol:  
Do I pulpa bananowa  
Do II puła z mandarynki  
Ilość do ustalenia myślę, że około 200g/l

Podzielone na 3 części:

- 1 - pulpa z mandarynki 1l/10l butelkowanie 1.10 ekstrakt końcowy:3
- 2 - pulpa bananowa 2l/11l butelkowanie 1.10 ekstrakt końcowy: 2.5  
Nagazowanie 5g/l
- 3 - mix guava, mango, banan 1l/5l

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