

GOSE Z POMIDORAMI I PIEPRZEM 12,5 BLG # 100

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.4 kg (31.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1.6 kg (36.4%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1.4 kg (31.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | ZU 12 | 15 g | 15 min | 9.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|-------|
| Flavor | Sól | 10 g | Boil | 3 min |
| Spice | Pieprz Syczański | 8 g | Boil | 1 min |
| Flavor | Passata pomidorowa | 1400 g | Primary | --- |

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|--------|--------------------|-------|-----------|----------|
| Flavor | Passata pomidorowa | 700 g | Secondary | 5 day(s) |
| Other | Sanprobi IBS | 5 g | Primary | --- |