

# Tripple Fruit Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **3.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 3 kg (50%)   | 81 %  | 4   |
| Grain | Wheat Malt     | 2 kg (33.3%) | 82 %  | 4   |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | lunga | 10 g   | 60 min   | 11 %       |
| Dry Hop | Sabro | 100 g  | 1 day(s) | 15 %       |
| Dry Hop | Sabro | 100 g  | 2 day(s) | 15 %       |

## Yeasts

| Name   | Type | Form    | Amount  | Laboratory |
|--|------|---------|---------|------------|
| White Labs WLP067 Coastal Haze Ale Yeast Blend | Ale  | Liquid  | 1000 ml | Fermentis  |
| Lactobacillus plantarum                        | Ale  | Culture | 5 g     | serowar    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|                                 |                                       |        |           |          |
|---------------------------------|---------------------------------------|--------|-----------|----------|
| Flavor                          | Pulpa Mango                           | 1000 g | Secondary | 7 day(s) |
| Flavor                          | Sok z Mandarynek                      | 1000 g | Secondary | 7 day(s) |
| Flavor                          | Sok Ananasowy                         | 1000 g | Secondary | 7 day(s) |
| Spice                           | skórka ze słodkiej pomarańczy         | 5 g    | Boil      | 10 min   |
| Spice                           | skórka z mandarynki                   | 5 g    | Boil      | 10 min   |
| Spice                           | suszone liście ze słodkiej pomarańczy | 5 g    | Boil      | 10 min   |
| Spice                           | Sól niejodowana                       | 10 g   | Boil      | 10 min   |
| Water Agent                     | Kwas mlekowy                          | 10 g   | Mash      | 60 min   |
| Zacier 5,2-5,3<br>Gotowanie 4,4 |                                       |        |           |          |