

# Wild Sour Sweet Hoppy Fruit Gose

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	ksylitol	0.3 kg (7.7%)	100 %	---
Grain	Pszenica niesłodowana	0.5 kg (12.9%)	75 %	3
Grain	Abbey Malt Weyermann	0.25 kg (6.4%)	75 %	45
Grain	Weyermann - Carapils	0.1 kg (2.6%)	78 %	4
Grain	Pilzneński	2.5 kg (64.4%)	81 %	4
Grain	Płatki owsiane	0.23 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Citra	20 g	20 min	12 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Galaxy	20 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
amalgamation	Ale	Slant	200 ml	---
lacto plantarum	Ale	Dry	4 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8.5 g	Boil	3 min
Spice	sól him	7 g	Boil	3 min