Gose fruit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **5**
- SRM **3.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.85 kg *(52.1%)*	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg *(42.3%)*	81 %	4
Grain	Weyermann - Carapils	0.2 kg *(5.6%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	20 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z Gravioli	400 g	Secondary	6 day(s)
Flavor	Mrożona czarna porzeczka	500 g	Secondary	6 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.