

Gose - Piwowar nr 12

- Gravity **10.3 BLG**
- ABV ---
- IBU **12**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **999 min**
- Temp **70 C**, Time **999 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **50.7C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **65C**
- Keep mash **999 min** at **70C**
- Keep mash **999 min** at **70C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Spice	Kolendra	15 g	Boil	5 min
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Notes

- czas 999 - trzymać do negatywnej próby jodowej
Po 1 kroku zacierania dolać 5l wrzątku
Zakwaszający dopiero po 1wszej negatywnej próbie
Druga przerwa w 70st. po dodaniu zakwaszającego
Dec 27, 2015, 8:00 PM