

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	Iunga	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
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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 Gotowanie 4,4				