

## Gaska z garażu - gose z owocami

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **3.7**
- Style **Gueuze**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **38 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (50%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (37.5%) | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 1 kg (12.5%) | 85 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 30 min | 3.8 %      |

### Yeasts

| Name                              | Type | Form   | Amount  | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| FM53 Voss kveik                   | Ale  | Liquid | 1200 ml | FM         |
| bakterie lacidobacillus plantarum | Ale  | Dry    | 2 g     | SanprobiBS |

### Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Flavor | sól               | 35 g   | Boil    | 5 min |
| Flavor | skorka pomarańczy | 40 g   | Boil    | 5 min |

|       |                  |        |           |          |
|-------|------------------|--------|-----------|----------|
| Other | ananas           | 2200 g | Secondary | 7 day(s) |
| Other | sok z manadrynek | 2200 g | Secondary | 7 day(s) |
| Other | łuska ryżowa     | 200 g  | Mash      | 90 min   |