Gose z owocami na II Wielkopolski KPD

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **7**
- SRM **4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.65 kg *(44.6%)*	81 %	4
Grain	Pszeniczny	1.65 kg *(44.6%)*	80 %	4
Grain	Płatki owsiane	0.4 kg *(10.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.92 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10.83 g	Boil	5 min
Spice	Sól niejodowana	10.83 g	Boil	5 min

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