

## #Gose z owocami (wkpd)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **4.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (50%) | 80 %  | 5   |
| Grain | Pszeniczny           | 2.6 kg (50%) | 85 %  | 4   |

### Yeasts

| Name         | Type | Form    | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| L. Plantarum | Ale  | Culture | 10 g   | ---        |
| Safale US-05 | Ale  | Slant   | 150 ml | Fermentis  |

### Extras

| Type   | Name | Amount | Use for | Time  |
|--------|------|--------|---------|-------|
| Flavor | sól  | 20 g   | Boil    | 3 min |

### Notes

- Dzielimy na pol:  
Do I pulpa bananowa  
Do II puła z mandarynki  
Ilość do ustalenia myślę, że około 200g/l

Podzielone na 3 części:

- 1 - pulpa z mandarynki 1l/10l butelkowanie 1.10 ekstrakt końcowy:3
- 2 - pulpa bananowa 2l/11l butelkowanie 1.10 ekstrakt końcowy: 2.5  
Nagazowanie 5g/l
- 3 - mix guava, mango, banan 1l/5l

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