What Gose Around

- Gravity **12.4 BLG**
- ABV **---**
- IBU **3**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.2 kg *(50%)*	80 %	7
Grain	Pszeniczny	1.6 kg *(36.4%)*	85 %	4
Grain	Płatki owsiane	0.6 kg *(13.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Iunga	10 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	26 g	Boil	5 min
Spice	sól himalajska	22 g	Boil	5 min
Flavor	Marakuja	1000 g	Secondary	10 day(s)
Flavor	Mango	1000 g	Secondary	10 day(s)