gose czerwony agrest

- Gravity **10 BLG**
- ABV **4 %**
- IBU **8**
- SRM **3.3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **60 C**, Time **20 min**
- Temp **65 C**, Time **15 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **60C**
- Keep mash **15 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **20 min** at **78C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(55.6%)*	82 %	4
Grain	Viking Wheat Malt	3 kg *(33.3%)*	83 %	5
Grain	Słód owsiany Fawcett	1 kg *(11.1%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	30 min	11 %
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Aroma (end of boil)	Ariana	10 g	5 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Lallemand - WildBrew Philly Sour	Ale	Dry	20 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	sól morska	10 g	Boil	0 min

Notes

- drożdże gęstwa po kwaśnym tropikalnym

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