

# 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 | Pilznieński    | 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 |