#74 Imperial Gose z marakuja

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **1**
- SRM **5.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **-1.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(40%)*	79 %	6
Grain	Pszeniczny	2 kg *(40%)*	85 %	4
Grain	Wheat, Flaked	0.6 kg *(12%)*	77 %	4
Grain	Oats, Flaked	0.4 kg *(8%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	1 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- 12ml kwasu mlekowego
  zakwaszanie 5xdicoflor+10xsanprobi w 35C przez 48h
  Mar 15, 2018, 8:41 PM

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