GOSE Z POMIDORAMI I PIEPRZEM 12,5 BLG # 91

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg *(68.3%)*	81 %	4
Grain	Słód pszeniczny Bestmalz	1 kg *(24.4%)*	82 %	5
Grain	Słód zakwaszajacy Wayermann	0.3 kg *(7.3%)*	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH	15 g	15 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	10 g	Boil	3 min
Spice	Pieprz Syczuański	8 g	Boil	1 min

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Flavor	Passata pomidorowa	700 g	Primary	---
Flavor	Passata pomidorowa	700 g	Secondary	5 day(s)
Other	Sanprobi IBS	5 g	Primary	---