

Gose z owocami na II Wielkopolski KPD

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **4**
- SRM **3.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	1.5 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	3 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Jabuticaba	900 g	Primary	14 day(s)
Spice	Kolendra	10 g	Boil	5 min
Spice	Sól niejodowana	10 g	Boil	5 min

Notes

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

- <https://www.facebook.com/wielkopolski.konkurs>
<https://wielkopolski-konkurs-piw-domowych.breward.app>
Zacierane w worku

Owoce dodane po 3 dniach od zadania drożdży
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