

## #127 Gose z truskawkami

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **5**
- SRM **3.2**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (54.1%)	80.5 %	2
Grain	Pszeniczny	1.4 kg (37.8%)	85 %	4
Grain	Płatki owsiane	0.3 kg (8.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	10 min	11 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Sól	12 g	Boil	10 min
Spice	Kolendra indyjska	15 g	Boil	10 min
Flavor	Truskawka mrozona	1500 g	Secondary	21 day(s)
Water Agent	Sanprobi IBS	14 g	Boil	24 min

### Notes

- Piwo zakwaszane w kotle przez 24h.

Fermentacja

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

Start 18st (9dni) od razu wstawione do pokoju gdzie temp 21st (13dni)

Cicha:

Dodano owoce

21st - 14 dni

2st - 2 dni

Piwo było w finale w konkursie Pinta / Lidl 2023.

*Mar 18, 2023, 7:24 AM*