

## #128 Fruit Gose

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.95 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny                  | 1.1 kg (34.9%) | 68 %   | 4   |
| Grain | Viking Pale Ale malt        | 1 kg (31.7%)   | 80 %   | 5   |
| Grain | Płatki owsiane              | 0.4 kg (12.7%) | 68 %   | 3   |
| Grain | Płatki jęczmienne           | 0.4 kg (12.7%) | 68 %   | 3   |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (4.8%) | 80 %   | 6   |
| Sugar | Milk Sugar (Lactose)        | 0.1 kg (3.2%)  | 76.1 % | 0   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 6 g    | 50 min | 10 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 140 ml | Danstar    |

### Extras

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Other       | Pożywka        | 1.7 g         | Boil           | 10 min      |
| Spice       | Kolendra       | 16 g          | Boil           | 8 min       |
| Spice       | Sól himalajska | 14 g          | Boil           | 8 min       |
| Flavor      | Mango          | 850 g         | Secondary      | 12 day(s)   |
| Flavor      | Ananas         | 1000 g        | Secondary      | 12 day(s)   |
| Other       | Witamina C     | 2 g           | Secondary      | 11 day(s)   |