

Fruit Gose - medalowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **6**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 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 **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-------|------------|
| Boil | Fuggles | 10 g | 5 min | 4.5 % |
| Boil | Marynka | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Sól himalajska | 25 g | Boil | 3 min |
| Spice | Kolendra | 33 g | Boil | 3 min |