

Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (38%)	82 %	4
Grain	Malting Company of Ireland - Irish Ale Malt	2 kg (38%)	80.5 %	7
Grain	Płatki owsiane	0.5 kg (9.5%)	85 %	3
Grain	BESTMALZ - Best Munich	0.5 kg (9.5%)	80.5 %	15
Sugar	Milk Sugar (Lactose)	0.266 kg (5.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	15 g	15 min	5 %
Aroma (end of boil)	citra	50 g	10 min	12.7 %
Whirlpool	citra	50 g	0 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	500 ml	White Labs

Extras

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

Type	Name	Amount	Use for	Time
Other	Swanson Lactobacillus L.Plantarum	3 g	Primary	2 day(s)
Other	L.Rhamnosus	3 g	Primary	2 day(s)
Spice	curacao	50 g	Boil	50 min
Spice	kolendra	25 g	Boil	50 min
Fining	Whirlfloc	2 g	Boil	10 min
Flavor	sól	10 g	Boil	10 min
Flavor	pulpa marakuja	1000 g	Secondary	14 day(s)

Notes

- Kettle sour: 2dni
10 kapsulek swanson l.plantarum
15 kapsulek L.Rhamnosus

po 2 dniach gotowane 10min

po 2 dniach dane 50g citry na armoat i 50g na 0 min whirlpool na aromat

po 2 dniach 10g soli dodane

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