

Gose - Piwowar nr 12

- Gravity **10.3 BLG**
- ABV ---
- IBU **12**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **999 min**
- Temp **70 C**, Time **999 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **50.7C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **65C**
- Keep mash **999 min** at **70C**
- Keep mash **999 min** at **70C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg (51.4%)	85 %	4
Grain	Pilzneński	1.2 kg (32.4%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.6 kg (16.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	sól kuchenna (niejodowana)	20 g	Boil	5 min

Spice	Kolendra	15 g	Boil	5 min
-------	----------	------	------	-------

Notes

- czas 999 - trzymać do negatywnej próby jodowej
Po 1 kroku zacierania dolać 5l wrzątku
Zakwaszający dopiero po 1wszej negatywnej próbie
Druga przerwa w 70st. po dodaniu zakwaszającego
Dec 27, 2015, 8:00 PM