

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 | Pszoniczny | 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