

#Gose z owocami (Kuźnia 2020)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **37.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **37.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (50%)	80 %	5
Grain	Pszeniczny	3.8 kg (50%)	85 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
L. Plantarum	Ale	Culture	10 g	---
Hazy daze	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	sól	30 g	Boil	3 min