

Gose z owocami na II Wielkopolski KPD

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **7**
- SRM **4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński | 1.65 kg (44.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1.65 kg (44.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (10.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 4 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|---------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11.92 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|---------|---------|-------|
| Spice | Kolendra | 10.83 g | Boil | 5 min |
| Spice | Sól niejodowana | 10.83 g | Boil | 5 min |