

# Gose z truskawkami

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (61.5%)	81 %	4
Grain	Pszeniczny	1 kg (30.8%)	85 %	4
Grain	Płatki owsiane	0.25 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własna hodowla	10 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	14 g	Boil	10 min
Water Agent	Sól niejodowana	14 g	Boil	10 min
Water Agent	Kwas mlekowy	30 g	Secondary	3 day(s)
Flavor	Truskawki mrożone	450 g	Secondary	3 day(s)