

## W048 - Gose z pomarańczą

- Gravity **10.5 BLG**
- ABV **4.4 %**
- IBU **5.9**
- SRM **14.9**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.19 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **20.19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pilsen Malt (BESTMALZ)	1.4 kg	82.8 %	8
Grain	BEST Wheat Malt (BESTMALZ)	1.4 kg	83.5 %	11
Grain	Fruit - Orange	1 kg	16 %	79

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	15 g	60 min	2.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Slant	50 ml	DCL/Fermentis
Lactobacillus Plantanarum	Ale	Dry	--- g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	0.08 g	Mash	0 min
Spice	Coriander Seed	10 g	Boil	10 min

Spice	Sól morská	10 g	Boil	5 min
Spice	Orange Peel, Sweet Fraesh	20 g	Secondary	1 day(s)
Spice	Coriander Seed	5 g	Secondary	1 day(s)