

#121 Fruit Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 1.1 kg (35.2%) | 68 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (32%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (12.8%) | 68 % | 3 |
| Grain | Płatki jęczmienne | 0.375 kg (12%) | 68 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (4.8%) | 80 % | 6 |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (3.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 4.5 g | 50 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Other | Pożywka | 1.7 g | Boil | 10 min |
| Spice | Kolendra | 13 g | Boil | 8 min |
| Spice | Sól himalajska | 13 g | Boil | 8 min |
| Flavor | Maliny świeże | 1900 g | Secondary | 12 day(s) |