

## #128 Fruit Gose

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.95 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **21.2 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 **18.1 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (34.9%)	68 %	4
Grain	Viking Pale Ale malt	1 kg (31.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (12.7%)	68 %	3
Grain	Płatki jęczmienne	0.4 kg (12.7%)	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	lunga	6 g	50 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	140 ml	Danstar

### Extras

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Pożywka	1.7 g	Boil	10 min
Spice	Kolendra	16 g	Boil	8 min
Spice	Sól himalajska	14 g	Boil	8 min
Flavor	Mango	850 g	Secondary	12 day(s)
Flavor	Ananas	1000 g	Secondary	12 day(s)
Other	Witamina C	2 g	Secondary	11 day(s)