

#163 Fruit Gose

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 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 **21.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2 kg (35.9%)	68 %	4
Grain	Strzegom Pilzneński	2.1 kg (37.7%)	80 %	4
Grain	Płatki owsiane	0.7 kg (12.6%)	68 %	3
Grain	Płatki żytnie	0.35 kg (6.3%)	80 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (4.5%)	80 %	6
Sugar	Milk Sugar (Lactose)	0.17 kg (3.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11 g	50 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	166.67 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka	2.5 g	Boil	10 min
Spice	Kolendra	14 g	Boil	8 min
Spice	Sól himalajska	20 g	Boil	8 min
Flavor	Maliny świeże	3166.67 g	Secondary	12 day(s)