

#21 Gose z truskawkami

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **6**
- SRM **2.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (50%)	81 %	4
Grain	Pszeniczny	2.1 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	10 g	20 min	8 %
Aroma (end of boil)	Barbe Rouge	10 g	0 min	8 %
Whirlpool	Barbe Rouge	10 g	10 min	8 %
Dry Hop	Barbe Rouge	20 g	2 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Culture	--- g	---
WLP051 - California Ale V Yeast	Ale	Liquid	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Sól niejodowana	30 g	Boil	10 min
Spice	Kolendra	25 g	Boil	10 min

Notes

- Warka podzielona na pół po fermentacji burzliwej.
Do połowy truskawki liofilizowane.
Do połowy truskawki mrożone z Auchana - zabutelkowane, nagazowanie 2,6 v/v
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