

#38 Good Times Bad Times (Fruit Gose)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **34 liter(s)** of strike water to **67.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Liberty | 20 g | 45 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|---------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 1600 ml | Wyeast Labs |
| Starter | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Spice | Sól niejodowana | 22 g | Boil | 3 min |
| Spice | Kolendra | 15 g | Boil | 3 min |
| Other | Wyeast Nutrient | 2.5 g | Boil | 10 min |
| Other | Truskawki | 2000 g | Secondary | 7 day(s) |

Notes

- Piwo wyszło dobre, ale za kwaśne. Zakwaszane 48h Sanprobi IBS 20 tabletek.
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