

Berliner Weisse/Gose z owocami

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.2**
- Style **Berliner Weisse**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | Sól | 5 g | Boil | 10 min |
| Spice | Biały Pieprz | 3 g | Boil | 10 min |
| Spice | Skórka z limonki | 12 g | Boil | 10 min |
| Spice | Kolendra | 10 g | Boil | 10 min |

| | | | | |
|--------|-------------------------------|-------|-----------|----------|
| Flavor | Maliny | 700 g | Secondary | 7 day(s) |
| Flavor | Melon (1 sztuka) | 720 g | Secondary | 7 day(s) |
| Flavor | Jeżyny | 700 g | Secondary | 7 day(s) |
| Flavor | Truskawka(0,35) i Kiwi (0,35) | 700 g | Secondary | 7 day(s) |

Notes

- Przed kettle sour zbijamy ph do poziomu ok. 4.5 za pomocą kwasu mlekowego Kettle sour -15-20 kapsulek Swanson L. Plantarum lub Sanprobi IBS (na 20 litrową warkę) i wsyp do garnka ich zawartość

Dzielimy przed burzliwa 50/50 po zakwaszeniu (kettle sour) ,żeby osiągnąć ph ok 3.5. Chmiele i drożdże na pół. Do góse pod koniec gotowania dajemy kolendre, sól, pieprz i skórkę z limonki.

Po burzliwej ponownie dzielimy każde z piw na pół i dodajemy owoce. (maliny i jeżyny -berliner, melon i ... -gose).

Butelkujemy, żeby osiągnąć nagazowanie na poziomie 3.0/3.5
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