

# Fruit gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **2.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **66.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	1.5 kg (75%)	--- %	4
Liquid Extract	Ekstrakt pszeniczny	0.5 kg (25%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	10 min	8.6 %
Whirlpool	Amarillo	10 g	0 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	6 g	Boil	5 min
Spice	Sól	5 g	Boil	3 min
Other	Pulpa ananasa	500 g	Secondary	17 day(s)

Other	Pulpa kiwi	300 g	Secondary	17 day(s)
Other	Pulpa mango	400 g	Secondary	17 day(s)

## Notes

- Po filtracji gotowanie 15 min, schłodzenie brzezki do 45 stopni i dodanie 10 kaps Sanprobi IBS L. plantarum  
*Apr 11, 2020, 7:36 PM*