

GOSE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (45.5%)	82 %	4
Grain	Viking Wheat Malt	2 kg (45.5%)	83 %	5
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
L.Plamtarum	Ale	Culture	5 g	Swanson
Safale S-33	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	20 g	Boil	5 min
Spice	sól niejodowana	25 g	Boil	5 min

Notes

- Redukcja pH brzezki kwasem mlekowym do 4,5
Zakwaszenie 3 dni w temp. 40*-30*

Ferm.burzliwa temp. 16*-18*
Ferm.cicha - 7dni - temp 16*
warka podzielona na 3 wiaderka po 6,5L
I - bez dodatków
II - pulpa z mango 500g
III - pulpa z brzoskwini 500g (ew mrożone maliny)
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