

Gose do Poznania

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.1 kg (55%) | 81 % | 4 |
| Grain | Pszeniczny | 0.75 kg (37.5%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.15 kg (7.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 40 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Spice | sól morską | 10 g | Boil | 15 min |
| Spice | kolendra | 10 g | Boil | 10 min |
| Fining | whirlflock | 0.5 g | Boil | 10 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zakwaszanie bakteriami serowarskimi od dn. 03.01.2025 41h

Drożdże zadane 05.01 w temp.
BLG początkowe 11.5

Pulpa z calamansi dodana do 8l piwa 08.01.25
Jan 3, 2025, 12:34 PM