

# Gose hoppyzoil

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (55.6%)   | 70 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (11.1%) | 70 %  | 4   |
| Grain | Weyermann - Carapils | 0.6 kg (11.1%) | 70 %  | 4   |
| Grain | Płatki owsiane       | 0.3 kg (5.6%)  | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.7%)  | 75 %  | 45  |
| Grain | Płatki pszeniczne    | 0.2 kg (3.7%)  | 85 %  | 3   |
| Grain | Słód zakwaszający    | 0.5 kg (9.3%)  | 70 %  | 5   |

## Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Citra            | 5 g    | 70 min   | 12 %       |
| Aroma (end of boil) | Citra            | 25 g   | 30 min   | 12 %       |
| Dry Hop             | Ambrosia Hopzoil | 2.5 g  | 4 day(s) | 12 %       |

## Yeasts

| Name                                    | Type | Form   | Amount | Laboratory  |
|---|------|--------|--------|-------------|
| White Labs - Brettanomyces bruxellensis | Ale  | Liquid | 35 ml  | Wyeast Labs |
| Wyeast - Ringwood Ale                   | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | Kolendra ziarno | 30 g   | Boil    | 70 min |
| Spice | Kurkuma         | 10 g   | Boil    | 70 min |
| Spice | Sól morską      | 25 g   | Boil    | 70 min |

|        |                     |        |           |          |
|--------|---------------------|--------|-----------|----------|
| Flavor | Gruszka konferencja | 2000 g | Secondary | 7 day(s) |
|--------|---------------------|--------|-----------|----------|

## Notes

- Wolny start fermentacji, 4 dnia dodane ringwood ale, dalej dość nieśmiało, burzliwa przetrzymana przez 11 dni.  
Pokrojona drobno gruszka, wrzucona na cichą w worku do zacierania z kurkumą.  
*Oct 19, 2019, 9:15 PM*