

Gose z mango

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **12.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (78.9%) | 80 % | 45 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (21.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Pałacowy | 50 g | 10 min | 8.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa mango | 860 g | Secondary | 7 day(s) |

Notes

- Lactobacillus plantarum - 8 kapsułek Sanprobi IBS na 40h do brzeczki o temp. 40°C
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