

Kompot z suszu gose

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **10.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | Pilzneński | 1.1 kg (45.8%) | 81 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.1 kg (45.8%) | 80 % | 3 |
| Grain | Special B Malt | 0.2 kg (8.3%) | 65.2 % | 315 |

Notes

- 150g śliwek, 650g jabłek, końcowo 11 BLG 11,5L
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