

W015 - Gose z owocami

- Gravity **11.5 BLG**
- ABV **4.8 %**
- IBU **9.6**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pilsen Malt (BESTMALZ)	2.25 kg	82.8 %	8
Grain	BEST Wheat Malt (BESTMALZ)	2 kg	83.5 %	11
Grain	Wheat, Flaked	0.25 kg	77 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalter Select	30 g	60 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kolsch Yeast	Ale	Liquid	124 ml	Wyeast Labs
Lactobacillus Bacteria	Ale	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seed	15 g	Boil	5 min

Spice	Sól morská	15 g	Boil	5 min
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