

Atumn tactics - gose z owocami

- Gravity **13.6 BLG**
- ABV ---
- IBU **5**
- SRM **4**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6
Grain	Płatki pszeniczne	2 kg (36.4%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla Polish Hops	10 g	30 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP644 Saccharomyces brux-like Trois	Wheat	Liquid	125 ml	Wyeast
bakterie lacidobacillus plantarum	Ale	Dry	1 g	SanprobiIBS

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra indyjska	12 g	Boil	5 min

Flavor	sól	18 g	Boil	5 min
Flavor	skorka pomaranczy	20 g	Boil	5 min
Other	brzoskwinie i morele	2000 g	Secondary	7 day(s)
Other	łuska ryżowa	100 g	Mash	90 min