Fruit Gose - medalowe

- Gravity **11.9 BLG**
- ABV **---**
- IBU **6**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(75%)*	81 %	4
Grain	Pszeniczny	1.5 kg *(25%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	5 min	4.5 %
Boil	Marynka	30 g	5 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	30 g	Boil	3 min
Spice	Kolendra	39 g	Boil	3 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.