#121 Fruit Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg *(35.2%)*	68 %	4
Grain	Strzegom Pilzneński	1 kg *(32%)*	80 %	4
Grain	Płatki owsiane	0.4 kg *(12.8%)*	68 %	3
Grain	Płatki jęczmienne	0.375 kg *(12%)*	68 %	3
Grain	Weyermann - Acidulated Malt	0.15 kg *(4.8%)*	80 %	6
Sugar	Milk Sugar (Lactose)	0.1 kg *(3.2%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4.5 g	50 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka	1.7 g	Boil	10 min
Spice	Kolendra	13 g	Boil	8 min
Spice	Sól himalajska	13 g	Boil	8 min
Flavor	Maliny świeże	1900 g	Secondary	12 day(s)