

Fruit Gose

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **1**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	5
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	1 g	60 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus Bacteria	Ale	Dry	2 g	Vivomixx
WLP008 - East Coast Ale Yeast	Ale	Slant	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Spice	Sól	5 g	Boil	5 min

Notes

- Woda z bledry 1
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