

#28 Gose z dodatkami

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **11**
- SRM **3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (50%)	80 %	5
Grain	Pszoniczny	2.1 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	25 g	70 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Culture	--- g	---

Extras

Type	Name	Amount	Use for	Time
Spice	sól niejodowana	20 g	Boil	5 min
Spice	kolendra	25 g	Boil	5 min
Flavor	pulpa z marakui	565 g	Secondary	7 day(s)
Flavor	pulpa z papai	450 g	Secondary	7 day(s)

Notes

- Warka podzielona na dwie części. Do jednej pulpa z marakui, do drugiej z papai.
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