

# Fruit Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen  | 1.7 kg (36.2%) | 80.5 % | 4   |
| Grain | Pszeniczny              | 2 kg (42.6%)   | 85 %   | 4   |
| Grain | Płatki owsiane          | 0.5 kg (10.6%) | 85 %   | 3   |
| Grain | BESTMALZ - Zakwaszający | 0.5 kg (10.6%) | 80.5 % | 6   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | sybilla | 15 g   | 60 min | 6 %        |
| Whirlpool | sybilla | 25 g   | 10 min | 6 %        |

## Yeasts

| Name                   | Type | Form   | Amount  | Laboratory |
|------------------------|------|--------|---------|------------|
| wyeast - saccharomycse | Ale  | Liquid | 1000 ml | Wyeast     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                 |       |         |          |
|-------|-----------------|-------|---------|----------|
| Spice | Sól niejodowana | 15 g  | Boil    | 15 min   |
| Spice | Laktoza         | 360 g | Boil    | 5 min    |
| Other | Sanprobi IBS    | 4 g   | Primary | 1 day(s) |

## Notes

- Probiotyk Sanprobi IBS  
Podział na dwie warki. Do jednej sok ze śliwki do drugiej sok z malin.  
*Nov 12, 2019, 11:36 AM*