

gose plus mirabelka

- Gravity **12.4 BLG**
- ABV ---
- IBU **7**
- SRM **4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **10 %**
- Size with trub loss **60.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **77.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **55.5 liter(s)** of **76C** water or to achieve **77.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 5 kg (42.4%) | 85 % | 4 |
| Grain | Pilzneński | 5 kg (42.4%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 1 kg (8.5%) | 80 % | 6 |
| Adjunct | Briess - Oat Flakes | 0.8 kg (6.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Fuggles | 16 g | 20 min | 4.5 % |
| Boil | Amarillo | 17 g | 20 min | 9.5 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Wheat | Dry | 20 g | Gozdawa |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Sól himalajska | 40 g | Boil | 10 min |
| Spice | Kolendra | 20 g | Boil | 5 min |

Notes

- 30 litrów do zacierania na 40 minut
+ 7 lirów wrzątku przed sładem zakwaszającym
kwas mlekowy 100 ml przed rozlewem
10 kg mirabelek na cichą
Jul 26, 2016, 5:01 PM