

# Gose z limonką, melonem i białym pieprzem

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **7**
- SRM **2.7**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.2 kg (57.4%)	83 %	5
Grain	Viking Pilsner malt	0.8 kg (38.3%)	82 %	4
Sugar	Cukier z melona	0.09 kg (4.3%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	9 g	45 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest limonki	16 g	Boil	10 min
Spice	Pieprz biały	4 g	Boil	10 min
Spice	Kolendra	13 g	Boil	10 min

Flavor	Sól	7 g	Boil	10 min
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## Notes

- Po filtracji gotowanie na 15 min. Studzenie do 35 stopni i obniżenie pH kwasem mlekowym do 4,5. Dodać probiotyk. Zostawić na dobę i dalej normalnie gotować. Melony (krótko zblendowane, żeby nie napowietrzyć) pasteryzować w 78 stopniach. I dodać na 3-5 dni.  
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