

Mistrzowskie gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **8**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (48.9%)	81 %	4
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (6.7%)	61 %	5
Adjunct	Pszenica niestodowana	0.5 kg (11.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa marakuja	1000 g	Secondary	13 day(s)
Flavor	Pulpa czarna porzeczka	1000 g	Secondary	13 day(s)

Spice	kolendra	20 g	Boil	10 min
Spice	sól niejodowana	20 g	Boil	10 min

Notes

- Warzone 26.04.2023

10.5 BLG początkowe, 18l rozlane na dwa wiadra.

02.05 dodano owoce:

- 1kg pulpy z marakui do 9l piwa
- 1kg pulpy z czarnej porzeczki do 9l piwa.

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