

## W048 - Gose z pomarańczą

- Gravity **10.5 BLG**
- ABV **4.4 %**
- IBU **5.9**
- SRM **14.9**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.19 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **20.19 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount | Yield  | EBC |
|-------|-----------------------------|--------|--------|-----|
| Grain | BEST Pilsen Malt (BESTMALZ) | 1.4 kg | 82.8 % | 8   |
| Grain | BEST Wheat Malt (BESTMALZ)  | 1.4 kg | 83.5 % | 11  |
| Grain | Fruit - Orange              | 1 kg   | 16 %   | 79  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 15 g   | 60 min | 2.2 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory    |
|---------------------------|------|-------|--------|---------------|
| Safale American           | Ale  | Slant | 50 ml  | DCL/Fermentis |
| Lactobacillus Plantanarum | Ale  | Dry   | --- g  | ---           |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Łuska ryżowa   | 0.08 g | Mash    | 0 min  |
| Spice  | Coriander Seed | 10 g   | Boil    | 10 min |

|       |                           |      |           |          |
|-------|---------------------------|------|-----------|----------|
| Spice | Sól morská                | 10 g | Boil      | 5 min    |
| Spice | Orange Peel, Sweet Fraesh | 20 g | Secondary | 1 day(s) |
| Spice | Coriander Seed            | 5 g  | Secondary | 1 day(s) |