

#127 Gose z truskawkami

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **5**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (54.1%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1.4 kg (37.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (8.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 8 g | 10 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|-----------|-----------|
| Spice | Sól | 12 g | Boil | 10 min |
| Spice | Kolendra indyjska | 15 g | Boil | 10 min |
| Flavor | Truskawka mrozona | 1500 g | Secondary | 21 day(s) |
| Water Agent | Sanprobi IBS | 14 g | Boil | 24 min |

Notes

- Piwo zakwaszane w kotle przez 24h.

Fermentacja

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

Start 18st (9dni) od razu wstawione do pokoju gdzie temp 21st (13dni)

Cicha:

Dodano owoce

21st - 14 dni

2st - 2 dni

Piwo było w finale w konkursie Pinta / Lidl 2023.

Mar 18, 2023, 7:24 AM