

## #163 Fruit Gose

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.9**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny                  | 2 kg (35.9%)   | 68 %   | 4   |
| Grain | Strzegom Pilzneński         | 2.1 kg (37.7%) | 80 %   | 4   |
| Grain | Płatki owsiane              | 0.7 kg (12.6%) | 68 %   | 3   |
| Grain | Płatki żytnie               | 0.35 kg (6.3%) | 80 %   | 3   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (4.5%) | 80 %   | 6   |
| Sugar | Milk Sugar (Lactose)        | 0.17 kg (3.1%) | 76.1 % | 0   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 11 g   | 50 min | 9.6 %      |

### Yeasts

| Name                 | Type | Form  | Amount    | Laboratory |
|----------------------|------|-------|-----------|------------|
| Danstar - Nottingham | Ale  | Slant | 166.67 ml | Danstar    |

### Extras

| Type   | Name           | Amount    | Use for   | Time      |
|--------|----------------|-----------|-----------|-----------|
| Other  | Pożywka        | 2.5 g     | Boil      | 10 min    |
| Spice  | Kolendra       | 14 g      | Boil      | 8 min     |
| Spice  | Sól himalajska | 20 g      | Boil      | 8 min     |
| Flavor | Maliny świeże  | 3166.67 g | Secondary | 12 day(s) |