

#19 Gose z marakują

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **11**
- SRM **2.8**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (50%)	81 %	4
Grain	Pszoniczny	2.1 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	25 g	70 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	100 ml	Fermentum Mobile
Lactobacillus plantarum	Ale	Culture	--- g	---

Extras

Type	Name	Amount	Use for	Time
Spice	sól niejodowana	20 g	Boil	5 min
Spice	kolendra	25 g	Boil	5 min
Flavor	pulpa z marakui	1130 g	Secondary	7 day(s)

Notes

- Z 3 kapsulek Sanprobi IBS był zrobiony trzydniowy starter, 1 litr. Zadane do brzezki po filtracji i zakwaszane przez 2 dni (owinięte kocem, temperatura 34*->29*).
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