

#38 Good Times Bad Times (Fruit Gose)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3.5**
- Style **Gose**

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 **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **34 liter(s)** of strike water to **67.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	20 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	1600 ml	Wyeast Labs
Starter				

Extras

Type	Name	Amount	Use for	Time
Spice	Sól niejodowana	22 g	Boil	3 min
Spice	Kolendra	15 g	Boil	3 min
Other	Wyeast Nutrient	2.5 g	Boil	10 min
Other	Truskawki	2000 g	Secondary	7 day(s)

Notes

- Piwo wyszło dobre, ale za kwaśne. Zakwaszane 48h Sanprobi IBS 20 tabletek.
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