

#76 Gose z owocami leśnymi (festiwal piwowarów)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	sól	17 g	Boil	3 min
Flavor	Owoce leśne mieszanka z lidla	5250 g	Secondary	14 day(s)

Notes

- Po zagotowaniu zbić pH do 4.2 kwasem mlekowym (około 20ml)
Zakwaszenie:
6g LP - BAKTERYJNA KULTURA STARTEROWA PROBIOTYCZNA około 36h, następnie schłodzić i zadać drożdże
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