

# Fruit Gose

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **4.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.7 kg (46.6%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2.7 kg (46.6%) | 83 %  | 5   |
| Grain | Oats, Flaked        | 0.4 kg (6.9%)  | 80 %  | 2   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 8 g    | 50 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type    | Name                                   | Amount | Use for | Time  |
|---------|--|--------|---------|-------|
| Flavor  | sól (morska)<br>Kłodawa<br>niejodowana | 20 g   | Boil    | 5 min |
| Max 20. |  |        |         |       |

|              |                |        |           |          |
|--------------|----------------|--------|-----------|----------|
| Herb         | kolendra       | 15 g   | Boil      | 5 min    |
| Rozgnieciona |                |        |           |          |
| Flavor       | owoce          | 1100 g | Secondary | 7 day(s) |
| Water Agent  | chlorek wapnia | 3 g    | Mash      | 90 min   |

## Notes

- Piwo było w finale konkursu Pinty i Lidla 2023  
( W oryginale jagoda leśna)

*L.plantarum* 150/200mld

~35C, izolacja!

-->zakwasić kwasem do pH 4,5? -> Cel 3,4-3,8 pH

"Brzeczke gotujemy 15 minut, a nastepnie schładzamy ją do temperatury 40°C. Po schłodzeniu wsypujemy zawartość kapsulek z *Lactobacillus plantarum*, przykrywamy pokrywką i owijamy szczelnie folią. Staramy się utrzymać temperaturę 40°C przez dwie doby.

Po upływie 48 godzin zdejmujemy folię i mierzymy pH zacieru. Powinno wynosić około 3,4-3,8"

*Aug 7, 2019, 5:18 PM*