

FRUIT GOSE v.2.0

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (50%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|-----------|
| Spice | sól | 10 g | Boil | 5 min |
| Spice | kolendra | 15 g | Boil | 5 min |
| Flavor | owoce | 1500 g | Secondary | 10 day(s) |