

Fruit Gose

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **3.9**
- Style **Weizen/Weissbier**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (54.5%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (36.4%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|---------|----------|
| Other | lactobacillus plantarum | 5 g | Mash | 1440 min |
| Spice | sól niejodowana | 20 g | Boil | 10 min |
| Spice | kolendra | 30 g | Boil | 10 min |

Notes

- na cichą dwie różne mieszanki owocowe
Feb 8, 2019, 12:37 PM