

GIL - ROSE IMPERIAL GOSE

- Gravity **20 BLG**
- ABV ---
- IBU **20**
- SRM **9.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (70.7%)	80 %	5
Grain	Abbey Malt Weyermann	1.9 kg (19.2%)	75 %	45
Grain	Pilzneński	1 kg (10.1%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	24 g	60 min	9.5 %
Boil	Cascade	30 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Other	Płatki Owsiane Błyskawiczne	600 g	Boil	60 min
Spice	Trawa cytrynowa	20 g	Boil	10 min
Spice	Kolendra Indyjska	20 g	Boil	20 min
Spice	Sól himalajska	30 g	Boil	10 min
Other	Lactobacillus casei 10 tabletek probiotyku	10 g	Secondary	30 day(s)