

Gose (imp pastry)

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **5.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malting Company of Ireland - Irish Ale Malt	2.35 kg (29.7%)	80.5 %	7
Grain	BESTMALZ - Best Pilsen	2 kg (25.3%)	80.5 %	4
Grain	Weyermann - Pale Wheat Malt	1.5 kg (19%)	85 %	5
Grain	BESTMALZ - Best Munich	0.65 kg (8.2%)	80.5 %	15
Grain	Platki owsiane	0.5 kg (6.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.3%)	76.1 %	0
Sugar	Cukier z pulpy	0.4 kg (5.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	9.3 g	50 min	5 %
Boil	Citra BBC	15 g	20 min	12.8 %
Aroma (end of boil)	Citra BBC	35 g	10 min	12.8 %
Whirlpool	Citra BBC	50 g	0 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	500 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	10 min
Other	L.Rhamnosus	3 g	Primary	3 day(s)
Other	L.Plantarum	3 g	Primary	3 day(s)
Spice	curacao	50 g	Boil	15 min
Spice	kolendra	25 g	Boil	15 min
Flavor	sól	20 g	Boil	10 min
Flavor	pulpa passion fruit	1000 g	Secondary	14 day(s)
Flavor	polpa mango	1000 g	Secondary	14 day(s)
Flavor	tonka macerowana w koniaku	10 g	Secondary	14 day(s)