

gose plus mirabelka

- Gravity **12.4 BLG**
- ABV ---
- IBU **7**
- SRM **4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **10 %**
- Size with trub loss **60.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **77.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **55.5 liter(s)** of **76C** water or to achieve **77.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (42.4%)	85 %	4
Grain	Pilzneński	5 kg (42.4%)	81 %	4
Grain	Weyermann - Acidulated Malt	1 kg (8.5%)	80 %	6
Adjunct	Briess - Oat Flakes	0.8 kg (6.8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	16 g	20 min	4.5 %
Boil	Amarillo	17 g	20 min	9.5 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Wheat	Dry	20 g	Gozdawa

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	40 g	Boil	10 min
Spice	Kolendra	20 g	Boil	5 min

Notes

- 30 litrów do zacierania na 40 minut
+ 7 lirów wrzątku przed sładem zakwaszającym
kwas mlekowy 100 ml przed rozlewem
10 kg mirabelek na cichą
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