

Gose V.1.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 3.2 kg (57.7%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2.1 kg (37.8%) | 82 % | 4 |
| Grain | Barley, Torrefied | 0.25 kg (4.5%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Boil | Marynka | 5 g | 90 min | 10 % |
| Boil | Marynka | 5 g | 60 min | 10 % |
| Mash | Marynka | 5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 25 g | Boil | 10 min |
| Spice | sól | 25 g | Boil | 10 min |

Notes

- Zakwaszane laktobacilus rhamnosus z apteki mnożonymi metodą z bloga <http://www.beerfreak.pl/warzenie-piw-kwasnych-lactobacillus/> - jak nie wyjdzie, dodam notatkę że kolega z bloga oszukuje. Zakwaszanie brzezki po filtracji przez 2 dni. Jakby co to kwas mlekowy z butli dołąć. Fermentacja blisko dolnej granicy dla drożdżaków ~16-18C.
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