

Gose z czereśniami

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **6**
- SRM **3.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Pilsneński - Viking Malt | 3 kg (75%) | 82 % | 4 |
| Grain | Pszeniczny - Viking Malt | 1 kg (25%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Marynka (PL) | 10 g | 15 min | 11.2 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Spice | Kolendra | 25 g | Boil | 3 min |
| Spice | Sól | 20 g | Boil | 3 min |
| Flavor | Czereśnie | 2300 g | Secondary | 7 day(s) |

Notes

- Zakwaszanie:
po filtracji gotować 15 minut, schłodzić do 45C zakwaszać 48h, po zakwaszaniu gotować 45 minut.

Czereśnie:

czereśnie dodane na cichą do połowy warki
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