

## #Gose z owocami (Kuźnia 2020)

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.8**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **37.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **37.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (50%) | 80 %  | 5   |
| Grain | Pszeniczny           | 3.8 kg (50%) | 85 %  | 4   |

### Yeasts

| Name         | Type | Form    | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| L. Plantarum | Ale  | Culture | 10 g   | ---        |
| Hazy daze    | Ale  | Slant   | 150 ml | Fermentis  |

### Extras

| Type   | Name | Amount | Use for | Time  |
|--------|------|--------|---------|-------|
| Flavor | sól  | 30 g   | Boil    | 3 min |