

# GOSE Z POMIDORAMI I PIEPRZEM 12,5 BLG # 100

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.6**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 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 **15.4 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 **14.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (31.8%)	81 %	4
Grain	Pszeniczny	1.6 kg (36.4%)	85 %	4
Grain	Viking Pale Ale malt	1.4 kg (31.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ZU 12	15 g	15 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	10 g	Boil	3 min
Spice	Pieprz Syczański	8 g	Boil	1 min
Flavor	Passata pomidorowa	1400 g	Primary	---

Flavor	Passata pomidorowa	700 g	Secondary	5 day(s)
Other	Sanprobi IBS	5 g	Primary	---