

## W015 - Gose z owocami

- Gravity **11.5 BLG**
- ABV **4.8 %**
- IBU **9.6**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pilsen Malt (BESTMALZ)	2.25 kg	82.8 %	8
Grain	BEST Wheat Malt (BESTMALZ)	2 kg	83.5 %	11
Grain	Wheat, Flaked	0.25 kg	77 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalter Select	30 g	60 min	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kolsch Yeast	Ale	Liquid	124 ml	Wyeast Labs
Lactobacillus Bacteria	Ale	Liquid	50 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seed	15 g	Boil	5 min

Spice	Sól morská	15 g	Boil	5 min
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