gose z dodatkami (jeżyny, rabarbar, zest z cytyrny)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **12 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **12 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(34.1%)*	81 %	4
Grain	Pszeniczny	1.7 kg *(38.6%)*	85 %	4
Grain	Weyermann - Acidulated Malt	0.8 kg *(18.2%)*	80 %	6
Grain	Płatki owsiane	0.4 kg *(9.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %
Boil	Sybilla	3 g	30 min	3.5 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	mech Ilralndzki	8 g	10 min	1 %
Boil	kolendra	25 g	3 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Jeżyny	500 g	Secondary	7 day(s)
Flavor	rabarbar	500 g	Secondary	7 day(s)
Flavor	zest z cytryny	100 g	Secondary	7 day(s)