

Fruit Gose

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **4.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.7 kg (46.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2.7 kg (46.6%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (6.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 8 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---------|--|--------|---------|-------|
| Flavor | sól (morska) Kłodawa niejodowana | 20 g | Boil | 5 min |
| Max 20. | | | | |

| | | | | |
|--------------|----------------|--------|-----------|----------|
| Herb | kolendra | 15 g | Boil | 5 min |
| Rozgnieciona | | | | |
| Flavor | owoce | 1100 g | Secondary | 7 day(s) |
| Water Agent | chlorek wapnia | 3 g | Mash | 90 min |

Notes

- Piwo było w finale konkursu Pinty i Lidla 2023
(W oryginale jagoda leśna)

L.plantarum 150/200mld

~35C, izolacja!

-->zakwasić kwasem do pH 4,5? -> Cel 3,4-3,8 pH

"Brzeczke gotujemy 15 minut, a następnie schładzamy ją do temperatury 40°C. Po schłodzeniu wsypujemy zawartość kapsułek z *Lactobacillus plantarum*, przykrywamy pokrywką i owijamy szczelnie folią. Staramy się utrzymać temperaturę 40°C przez dwie doby.

Po upływie 48 godzin zdejmujemy folię i mierzymy pH zacieru. Powinno wynosić około 3,4-3,8"

Aug 7, 2019, 5:18 PM