

Fruit GOSE - TEST

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 % | 3.5 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (50%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 5 min |
| Spice | sól himalajska | 20 g | Boil | 5 min |
| Flavor | Skorka z jednej pomaranczy | 10 g | Boil | 10 min |
| Flavor | Skórka z połowy cytryny | 5 g | Boil | 10 min |

Notes

- po wystudzeniu gotować 15 minut, schłodzić do 45°C obniżać pH do 4,5 za pomocą kwasu mlekowego dodać bakterie lactobacillus plantarum -np z probiotyku z apteki. zakwaszać 48h do uzyskania ok 3.6pH. gotować 50min.

Fermentacja cicha
Dodatek pomaranczy mandarynek i mango.
Dec 30, 2020, 8:53 PM