

Gaska z garażu - gose z owocami

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **3.7**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (37.5%)	81 %	6
Grain	Płatki pszeniczne	1 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	30 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1200 ml	FM
bakterie lacidobacillus plantarum	Ale	Dry	2 g	SanprobiBS

Extras

Type	Name	Amount	Use for	Time
Flavor	sól	35 g	Boil	5 min
Flavor	skorka pomarańczy	40 g	Boil	5 min

Other	ananas	2200 g	Secondary	7 day(s)
Other	sok z manadrynek	2200 g	Secondary	7 day(s)
Other	łuska ryżowa	200 g	Mash	90 min