

## Gazozo fruity

- Gravity **11.9 BLG**
- ABV ---
- IBU **9**
- SRM **3.3**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Pilzneński	2.55 kg (51.5%)	80.5 %	4
Grain	Pszeniczny	1.85 kg (37.4%)	85 %	4
Grain	Płatki owsiane	0.55 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	11 g	60 min	4.8 %
Boil	Sybilla	11 g	30 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	110 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	27.5 g	Boil	1 min

Flavor	Sól kamienna niejodowana	17.5 g	Boil	5 min
Fining	Wihrfloc	2.2 g	Boil	5 min