

Gose do Poznania

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (55%)	81 %	4
Grain	Pszeniczny	0.75 kg (37.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.15 kg (7.5%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	40 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Spice	sól morską	10 g	Boil	15 min
Spice	kolendra	10 g	Boil	10 min
Fining	whirlflock	0.5 g	Boil	10 min

Notes

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

- Zakwaszanie bakteriami serowarskimi od dn. 03.01.2025 41h

Drożdże zadane 05.01 w temp.
BLG początkowe 11.5, końcowe 3.5.
Butelkowanie 16.01 vol 2.6

Pulpa z calamansi dodana do 8l piwa 08.01.25
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