

GOSE II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.8**
- Style **Gose**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	1.7 kg (65.4%)	80 %	3
Grain	Weyermann pszeniczny jasny	0.6 kg (23.1%)	80 %	5
Grain	Płatki owsiane błyskawiczne Crisp 0,4 kg	0.15 kg (5.8%)	85 %	3
Grain	Abbey Malt Weyermann	0.15 kg (5.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7 US	15 g	5 min	13.3 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Sanprobis IBS	5 g	Primary	5 day(s)

Notes

- Na gotowanie 5 min. Kolendra 12gr. i Sól Himalajska 15gr.

IBS 11szt. tabletek 40-35 st. 5 dni zeszło do 3,95 pH
Burzliwa 18 st. 14 dni
Cicha 18st. 10 dni plus pulpa Mango 300gr. i Marakuja 200gr.
Nov 2, 2021, 3:57 PM