

# Gose z czereśniami

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **6**
- SRM **3.1**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsneński - Viking Malt	3 kg (75%)	82 %	4
Grain	Pszeniczny - Viking Malt	1 kg (25%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL)	10 g	15 min	11.2 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	25 g	Boil	3 min
Spice	Sól	20 g	Boil	3 min
Flavor	Czereśnie	2300 g	Secondary	7 day(s)

## Notes

- Zakwaszanie:  
po filtracji gotować 15 minut, schłodzić do 45C zakwaszać 48h, po zakwaszeniu gotować 45 minut.

Czereśnie:

czereśnie dodane na cichą do połowy warki  
*Oct 4, 2020, 3:45 PM*