

Gose z grejprutem - duże

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **6**
- SRM **3.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **198.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **103.5 liter(s)**
- Total mash volume **138 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **103.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **129.4 liter(s)** of **76C** water or to achieve **198.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 17.25 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 17.25 kg (50%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 37.5 g | 60 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|----------|-------|
| Spice | Sól himalajska | 150 g | Boil | 5 min |
| Spice | Kolendra indyjska (zmielona) | 100 g | Boil | 5 min |
| Spice | Kwas mlekowy 80% | 600 g | Bottling | --- |

podane w ml, 4 ml kwasu na litr piwa