

Gose z limonką, melonem i białym pieprzem

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **7**
- SRM **2.7**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 1.2 kg (57.4%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 0.8 kg (38.3%) | 82 % | 4 |
| Sugar | Cukier z melona | 0.09 kg (4.3%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 9 g | 45 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Spice | Zest limonki | 16 g | Boil | 10 min |
| Spice | Pieprz biały | 4 g | Boil | 10 min |
| Spice | Kolendra | 13 g | Boil | 10 min |

| | | | | |
|--------|-----|-----|------|--------|
| Flavor | Sól | 7 g | Boil | 10 min |
|--------|-----|-----|------|--------|

Notes

- Po filtracji gotowanie na 15 min. Studzenie do 35 stopni i obniżenie pH kwasem mlekowym do 4,5. Dodać probiotyk. Zostawić na dobę i dalej normalnie gotować.
Melony (krótco zblendowane, żeby nie napowietrzyć) pasteryzować w 78 stopniach. I dodać na 3-5 dni.
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