

# Gose z morelo i grejpfrutem

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.85 kg (50%)	81 %	4
Grain	Pszeniczny	2.85 kg (50%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	12.4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	25 g	Boil	5 min
Spice	Kolendra indyjska (zmielona)	15 g	Boil	5 min
Spice	Kwas mlekowy 80%	86.96 g	Bottling	---

podane w ml, 4 ml kwasu na litr piwa