

Gose z owocami na II Wielkopolski KPD

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **4**
- SRM **3.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (45.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (45.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 3 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-----------|
| Flavor | Jabuticaba | 900 g | Primary | 14 day(s) |
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Sól niejodowana | 10 g | Boil | 5 min |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- <https://www.facebook.com/wielkopolski.konkurs>
<https://wielkopolski-konkurs-piw-domowych.breward.app>
Zacierane w worku

Owoce dodane po 3 dniach od zadania drożdży
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