

GOSE Z POMIDORAMI I PIEPRZEM 12,5 BLG # 91

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 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 **14.3 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 **12.8 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (68.3%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (24.4%) | 82 % | 5 |
| Grain | Słód zakwaszający Wayermann | 0.3 kg (7.3%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka PH | 15 g | 15 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|-------|
| Flavor | Sól | 10 g | Boil | 3 min |
| Spice | Pieprz Syczański | 8 g | Boil | 1 min |

| | | | | |
|--------|--------------------|-------|-----------|----------|
| Flavor | Passata pomidorowa | 700 g | Primary | --- |
| Flavor | Passata pomidorowa | 700 g | Secondary | 5 day(s) |
| Other | Sanprobi IBS | 5 g | Primary | --- |