

Tripple Fruit Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Wheat Malt | 2 kg (33.3%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Dry Hop | Sabro | 100 g | 1 day(s) | 15 % |
| Dry Hop | Sabro | 100 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|---------|---------|------------|
| White Labs WLP067 Coastal Haze Ale Yeast Blend | Ale | Liquid | 1000 ml | Fermentis |
| Lactobacillus plantarum | Ale | Culture | 5 g | serowar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|---------------------------------|---------------------------------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 1000 g | Secondary | 7 day(s) |
| Flavor | Sok z Mandarynek | 1000 g | Secondary | 7 day(s) |
| Flavor | Sok Ananasowy | 1000 g | Secondary | 7 day(s) |
| Spice | skórka ze słodkiej pomarańczy | 5 g | Boil | 10 min |
| Spice | skórka z mandarynki | 5 g | Boil | 10 min |
| Spice | suszone liście ze słodkiej pomarańczy | 5 g | Boil | 10 min |
| Spice | Sól niejodowana | 10 g | Boil | 10 min |
| Water Agent | Kwas mlekowy | 10 g | Mash | 60 min |
| Zacier 5,2-5,3 Gotowanie 4,4 | | | | |