

116 Gose posebryg

Leipzig-Style Gose (69 B)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 27,82 L
Boil Time: 45 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Ale, Two Stage

Date: 17 Jul 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 79,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,30 kg	Rice Hulls (0,0 EBC)	Adjunct	1	6,4 %	0,30 L
2,30 kg	Wheat Malt, Bel (3,9 EBC)	Grain	2	48,9 %	1,50 L
1,20 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	25,5 %	0,78 L
0,70 kg	CHÂTEAU ACID (9,5 EBC)	Grain	4	14,9 %	0,46 L
0,20 kg	Oats, Flaked (2,0 EBC)	Grain	5	4,3 %	0,13 L
8,00 g	Hallertau Magnum [12,80 %] - Boil 45,0 min	Hop	6	11,5 IBUs	-
28,00 g	Coriander Seed (Boil 1,0 mins)	Spice	7	-	-
0,25 tsp	Salt (Boil 1,0 mins)	Spice	8	-	-
1,0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50,28 ml]	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,047 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,6 %
Bitterness: 11,5 IBUs
Est Color: 7,4 EBC

Measured Original Gravity: 1,042 SG
Measured Final Gravity: 1,007 SG
Actual Alcohol by Vol: 4,6 %
Calories: 385,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 10,84 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 0,00

Total Grain Weight: 4,70 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21,69 L of water at 68,5 C	65,0 C	60 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	20 min

Sparge: Fly sparge with 10,84 L water at 77,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 98,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 98,94 g Table Sugar
Carbonation (from Meas Vol): Bottle with 100,73 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand Bør være 16L men der er kun ca. 8L tilbage i dunkene. Det må blive 25% denne gang.

Inspireret af Radical Brewing s. 148.

12F i 2022 stilartsdefinitioner

Safale WB-06

Sedimentation: lav.

slutdensitet: høj.

Anbefalet dosis: 5-8 g / 10 l. ved fermentering temperatur på 15-24 ° C.

Emballage: 11,5 g.

Gæres ved ca. 20 grader.

Stødt koriander ikke frø.

Kølet til 28 grader. I gærskab for at køle det sidste til 19 grader. Gær tilsættes ved 19 grader.

Gær tilsat 18/7 morgen.

Spøjs overflade i tønden. Den så noget aktiv mælkesyrebakterieagtig ud. Men det er sourmalt i den her?????

7g rørsukker/L

4 x 0,33

1 x 1L flaske

15 x 0,5L

9L fad

= 18,82L

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