

Strawberry Fields Forever - 4.5%

Gose

Author: The Thirsty Otter

Type: All Grain

IBU : 9 (Tinseth)
BU/GU : 0.22
Colour : 7 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.037
Total Gravity : 1.040
Final Gravity : 1.006

Fermentables (915 g)

550 g - Premiere Pilsner Malt 4 EBC (60.1%)
^ The Malt Miller (UK) MAL-00-033
350 g - Wheat Malt Light 4 EBC (38.3%)
^ The Malt Miller (UK) MAL-00-005
15 g - Melanoidin Malt 70 EBC (1.6%)
^ The Malt Miller (UK) MAL-00-025
40 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (25 g)

30 min - 1.5 g - Sabro (HBC 438) (T90) - 14.8...
^ The Malt Miller (UK) HOP-05-024

Dry Hops

5 days - 23.5 g - Sabro (HBC 438) (T90) - 14.8%
^ The Malt Miller (UK) HOP-05-024

Miscellaneous

Mash - 1.73 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.04 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.44 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.81 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 0.05 g - Lallemend Servomyces
^ Lot # 154001112904ABV
^ Brouwstore (NL) 050.620.4
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Primary - 4 ml - Strawberry
^ Foodie Flavour

Yeast

0.5 pkg - Lallemend (LalBrew) WILDBREW™ Phill...
^ The Malt Miller (UK) YEA-02-052

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 2.75 L
Sparge Water : 6.01 L
Boil Time : 60 min
Total Water : 8.76 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
74.4 °C - Strike Temp
68 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Imported
23 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 50 Mg 7 Na 5 Cl 49 SO 75 HCO 17

SO/Cl ratio: 1.5
Mash pH: 5.35
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: