

Raspberry Philly Sour - 4.6%

Gose

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Type: All Grain

IBU : 12 (Tinseth)
BU/GU : 0.28
Colour : 7 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.022
Original Gravity : 1.041
Final Gravity : 1.006

Fermentables (930 g)

415 g - Pilsner 2-Row 3 EBC (44.6%)
206 g - Pilsner DME 7 EBC (22.2%)
104 g - Vienna Malt 6.9 EBC (11.2%)
104 g - Wheat Malt 4.1 EBC (11.2%)
60 g - Dextrin Malt 3 EBC (6.5%)
41 g - Caramalt 29.5 EBC (4.4%)
^ The Malt Miller (UK) MAL-01-014

Hops (3.8 g)

60 min - 3.8 g - East Kent Goldings - 5.4% (1...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.12 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.99 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.48 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Secondary - 625 g - Raspberries

Yeast

0.3 pkg - Lallemend (LalBrew) Philly Sour

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

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

Mash Water : 2.17 L
Sparge Water : 6.41 L
Boil Time : 60 min
Total Water : 8.58 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
24 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 32 Mg 4 Na 12 Cl 37 SO 43 HCO 27

SO/Cl ratio: 1.2
Mash pH: 5.4
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: