

## 45 Strawberry Fields Forever - 4.5%

### Gose

Author: The Thirsty Otter

Type: All Grain

IBU : 9 (Tinseth)  
 BU/GU : 0.23  
 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%

### 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 - Lallemand 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 - Lallemand (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

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: