

Gose

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **3.8**
- Style **Gose**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|--------|-----|
| Grain | Pilzneński Simpson | 2 kg (33.3%) | 81 % | 4 |
| Grain | Pszeniczny Simpson | 2 kg (33.3%) | 85 % | 4 |
| Grain | Zakwaszający Weyermann | 1 kg (16.7%) | 58.7 % | 6 |
| Adjunct | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Wheat, Torrified | 0.5 kg (8.3%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Spice | kolendra | 25 g | Boil | 3 min |
| Flavor | sól morską | 20 g | Boil | 3 min |