

## Gose 10Blg - twojbrowar.pl (12Blg)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- SRM **3.2**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.2 kg (55%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 1.5 kg (37.5%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.3 kg (7.5%)  | 61 %  | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | sól      | 20 g   | Boil    | 15 min |
| Spice  | kolendra | 20 g   | Boil    | 10 min |