

Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **140 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **140 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 1.25 kg (36.2%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1.1 kg (31.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (8.7%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.8 kg (23.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga PL | 3 g | 60 min | 12.9 % |
| Boil | lunga PL | 5 g | 30 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 2.5 g | Boil | 12 min |

| | | | | |
|-------|-------------------|------|----------|-------|
| Spice | Kolendra indyjska | 18 g | Boil | 4 min |
| Spice | Sól niejodowana | 15 g | Boil | 4 min |
| Other | Kwas mlekowy | 33 g | Bottling | --- |