

## Gose #2

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- Gravity **11.9 BLG**
- ABV ---
- IBU **9**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (48.9%)	80 %	5
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4
Grain	Oats, Flaked	0.7 kg (15.6%)	80 %	2
Grain	Acid Malt	0.1 kg (2.2%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	25 g	Boil	5 min
Spice	Sól niejodowana	20 g	Boil	5 min

Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	Kwas mlekowy	12 g	Mash	60 min
Other	Kwas mlekowy	100 g	Bottling	---