

Gose

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **3.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **15 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **57.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **999 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **999 min** at **70C**
- Sparge using **43.9 liter(s)** of **76C** water or to achieve **57.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 5 kg (44.2%) | 85 % | 4 |
| Grain | Pilzneński | 5 kg (44.2%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 1 kg (8.8%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (2.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | sól kuchenna (niejodowana) | 40 g | Boil | 5 min |
| Spice | Kolendra | 30 g | Boil | 5 min |