

## Gose #4

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **4.1**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking pszeniczny	1.5 kg (50%)	80 %	6
Grain	BESTMALZ - Best Pilsen	1.5 kg (50%)	80.5 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	sól morską	11 g	Boil	5 min
Spice	kolendra	12 g	Boil	5 min