

# Gose

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **3.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (51.7%)	81 %	4
Grain	Pszeniczny	1 kg (34.5%)	85 %	4
Grain	Zakwaszający	0.2 kg (6.9%)	--- %	---
Grain	Płatki owsiane	0.2 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własny chmiel	10 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	150 g	Boil	10 min
Spice	Kolendra	12 g	Boil	10 min
Water Agent	Sól himalajska	16 g	Boil	10 min

Water Agent	Kwas mlekowy	35 g	Secondary	7 day(s)
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