

# Gose

- Gravity **11.9 BLG**
- ABV ---
- IBU **14**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **42.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (40.5%)	81 %	4
Grain	Pszeniczny	3 kg (40.5%)	85 %	4
Grain	Zakwaszający	1 kg (13.5%)	40 %	4
Grain	Oats, Flaked	0.4 kg (5.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	50 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Boil	15 min
Spice	Kolendra Indyjska	35 g	Boil	10 min
Spice	Sól niejodowana	60 g	Boil	10 min