

# Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.2**
- Style **Specialty Beer**

## 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 **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	85 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	sól niejodowana	25 g	Boil	5 min
Spice	zmielona kolendra	15 g	Boil	5 min
Water Agent	kwask mlekowy 80%	150 g	Boil	5 min
Fining	Łuska gryczana	150 g	Mash	30 min

## Notes

- Na dno kadzi filtracyjnej przenieść wyflukaną wrzątkiem łuskę gryczaną.

Ferm. burzliwa 10 dni w temp. 17-19 C.

Ferm. cicha 7 dni w temp 15-17 C.

Refermentacja 3.5g cukru na 0.5 l piwa przy temp 18 C.

*Apr 23, 2020, 6:53 PM*