

# Gose

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **3.6**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Simpson	2 kg (36.4%)	81 %	4
Grain	Pszeniczny Simpson	2 kg (36.4%)	85 %	5
Grain	Zakwaszający Weyermann	0.5 kg (9.1%)	58.7 %	8
Adjunct	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Wheat, Torrified	0.5 kg (9.1%)	79 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	3 min
Flavor	sól morską	20 g	Boil	3 min