

Gose

- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **4.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (40.8%) | 81 % | 4 |
| Grain | Strzegom pszeniczny | 1 kg (40.8%) | 81 % | 6 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (10.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 15 g | 45 min | 3 % |
| Boil | Hallertau Mittelfruh | 15 g | 15 min | 3 % |
| Boil | Hallertau Mittelfruh | 20 g | 5 min | 3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|------|------|--------|
| Spice | Kolendra Indyjska | 10 g | Boil | 15 min |
| Spice | Sól niejodowana | 10 g | Boil | 15 min |
| Flavor | Kwas mlekowy | 50 g | Boil | 5 min |
| Fining | Mech irlandzki | 5 g | Boil | 5 min |