

# Gose

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól himalajska	8 g	Boil	5 min
Flavor	Kolendra	6 g	Boil	5 min