

# Gose

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.3**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **57.4 liter(s)**
- Total mash volume **73.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **57.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **53.9 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	10 kg (61%)	80 %	4
Grain	Pszeniczny	5 kg (30.5%)	85 %	4
Grain	Płatki owsiane	1.4 kg (8.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	100 g	20 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól	30 g	Boil	5 min
Spice	Kolęda indyjska	30 g	Boil	5 min