

Gose

- Gravity **13.8 BLG**
- ABV ---
- IBU **10**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (34.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.7 kg (38.6%) | 85 % | 4 |
| Grain | słód zakwaszający | 0.8 kg (18.2%) | 80 % | 5 |
| Grain | płatki owsiane | 0.4 kg (9.1%) | 10 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Sybilla | 10 g | 60 min | 3.5 % |
| Boil | Sybilla | 5 g | 30 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Boil | mech irlandzki | 8 g | 10 min | 1 % |
| Aroma (end of boil) | kolendra | 25 g | 3 min | 1 % |
| Aroma (end of boil) | sól | 20 g | 3 min | 1 % |

Notes

- zakwaszający po 45 minucie
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