

# Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **5**
- SRM **3.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (46%)	85 %	4
Grain	Pilznieński	4 kg (46%)	81 %	4
Grain	Płatki owsiane	0.7 kg (8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	400 ml	Fermentum Mobile
Lactobacillus plantarum	Ale	Culture	40 g	Sanprobi

## Extras

Type	Name	Amount	Use for	Time
Flavor	sól niejodowana	50 g	Boil	2 min
Spice	Kolendra	30 g	Boil	2 min