

# Gose v1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **6**
- SRM **3.8**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilznieński       | 3 kg (50%)   | 81 %  | 4   |
| Grain | Pszeniczny        | 2 kg (33.3%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 5 g    | 60 min | 11 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP644 | Ale  | Slant | 200 ml | White Labs |

## Extras

| Type  | Name                   | Amount | Use for | Time     |
|-------|------------------------|--------|---------|----------|
| Other | I. Plantarum - serowar | 5.5 g  | Mash    | 1440 min |
| Spice | Sól Himalajska         | 22 g   | Boil    | 1 min    |
| Spice | Kolendra               | 15 g   | Boil    | 15 min   |
| Other | Łuska ryżowa           | 100 g  | Mash    | 60 min   |