

Gose v1

- 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 |