

Gose W40

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.2 kg (61.8%)	83 %	6
Grain	Pszeniczny	0.3 kg (4.4%)	85 %	4
Grain	Zakwaszający	1 kg (14.7%)	80 %	4
Grain	Płatki jęczmienne	0.4 kg (5.9%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (5.9%)	80 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (7.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	14.3 %
Whirlpool	Cascade	30 g	3 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Sól	22 g	Boil	10 min
Spice	Kolendra	49 g	Boil	10 min
Spice	Mech irlandzki	3 g	Boil	10 min