

Gose z pigwą

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **11**
- SRM **3.4**
- Style **Gose**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.4 kg (57.1%) | 80.5 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1.6 kg (38.1%) | 82 % | 5 |
| Grain | Słód owsiany Fawcett | 0.2 kg (4.8%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | sól morską | 20 g | Boil | 15 min |
| Spice | kolendra | 20 g | Boil | 10 min |