

## Owocowe gose

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- Gravity **11.7 BLG**
- ABV ---
- IBU **7**
- 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 **8 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (44.4%)	81 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	55 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	30 g	Boil	10 min
Spice	Kolendra	25 g	Boil	10 min