gose

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM **3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(62.5%)*	80 %	4
Grain	Pszeniczny	1 kg *(25%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(12.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
omega 004	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	sól	20 g	Boil	60 min
Flavor	kolendra	20 g	Boil	0 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.