

# Gose 5 urodziny

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (54.7%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2.5 kg (39.1%) | 83 %  | 5   |
| Grain | Corn, Flaked         | 0.4 kg (6.3%)  | 80 %  | 2   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 12.9 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Spice | kolendra       | 30 g   | Boil    | 5 min |
| Spice | sól himalajska | 25 g   | Boil    | 5 min |

## Notes

- zakwaszanie w kotle 24 h - lactobacillus plantarum blend, starter  
*Apr 23, 2024, 5:43 PM*