

# GOSE

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **8**
- SRM **3.1**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4
Grain	Pszeniczny	0.7 kg (35%)	85 %	4
Grain	Płatki owsiane	0.3 kg (15%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	6.5 g	60 min	4 %
Boil	Sybilla	6.5 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól niejodowana	7 g	Boil	10 min
Spice	Kolendra indyjska	12.5 g	Boil	10 min