

Bargossa - rabarbar gose: tHE q

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **7 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (66.7%) | 80 % | 6 |
| Grain | Viking Pale Ale malt | 1 kg (33.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Enigma (AUS) | 30 g | 10 min | 15 % |
| Dry Hop | Enigma (AUS) | 60 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | rabarbar | 1000 g | Boil | 10 min |
| Flavor | sól himalajska | 15 g | Boil | 30 min |