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

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

- zakwaszanie w kotle 24 h - lactobacillus plantarum blend, starter
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