Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **140 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **140 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.25 kg *(36.2%)*	85 %	4
Grain	Strzegom Pilzneński	1.1 kg *(31.9%)*	80 %	4
Grain	Płatki owsiane	0.3 kg *(8.7%)*	85 %	3
Grain	Weyermann - Acidulated Malt	0.8 kg *(23.2%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	3 g	60 min	12.9 %
Boil	Iunga PL	5 g	30 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloct	2.5 g	Boil	12 min

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

Spice	Kolendra indyjska	18 g	Boil	4 min
Spice	Sól niejodowana	15 g	Boil	4 min
Other	Kwas mlekowy	33 g	Bottling	---