

# Gose

- Gravity **13.8 BLG**
- ABV ---
- IBU **10**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 1.5 kg (34.1%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1.7 kg (38.6%) | 85 %  | 4   |
| Grain | słód zakwaszający | 0.8 kg (18.2%) | 80 %  | 5   |
| Grain | płatki owsiane    | 0.4 kg (9.1%)  | 10 %  | 1   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Sybilla           | 10 g   | 60 min | 3.5 %      |
| Boil                | Sybilla           | 5 g    | 30 min | 3.5 %      |
| Boil                | Lublin (Lubelski) | 10 g   | 30 min | 4 %        |
| Boil                | mech irlandzki    | 8 g    | 10 min | 1 %        |
| Aroma (end of boil) | kolendra          | 25 g   | 3 min  | 1 %        |
| Aroma (end of boil) | sól               | 20 g   | 3 min  | 1 %        |

## Notes

- zakwaszający po 45 minucie  
*Feb 2, 2017, 9:31 PM*