GOSE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **4**
- SRM **3.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.6 kg *(52%)*	83 %	5
Grain	Viking Pilsner malt	2.4 kg *(48%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	10 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Nektarynka	2300 g	Secondary	21 day(s)
Flavor	Rabarbar	1400 g	Secondary	21 day(s)
Fining	Wirlflockt	1 g	Boil	5 min
Water Agent	Sól morska niejodowana	25 g	Boil	5 min
Spice	Kolendra indyjska	25 g	Boil	5 min

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

Flavor	Nektarynka	2.3 g	Secondary	21 day(s)
Flavor	Rabarbar	1.5 g	Secondary	21 day(s)
Other	Bakterie serowarskie PG	10 g	Secondary	1 day(s)
24 h zakwaszanie. Zeszlo z 4.8 do 3.9				