

## Gose

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- SRM **3.2**
- Style **Gose**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.2 kg (55%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 1.5 kg (37.5%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.3 kg (7.5%)  | 61 %  | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type  | Name                 | Amount | Use for | Time   |
|-------|----------------------|--------|---------|--------|
| Other | Bakterie l.plantarum | 5 g    | Mash    | ---    |
| Herb  | Kolendra             | 20 g   | Boil    | 10 min |
| Spice | Sól morską           | 20 g   | Boil    | 15 min |