

juicy Gose

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **9**
- SRM **4.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (42.9%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	3 kg (42.9%)	85 %	5
Grain	Platki owsiane	1 kg (14.3%)	75 %	3
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
imperial juicy	Ale	Dry	11.5 g	Fermentis