

35# Gose

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 **15 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.2 kg (55%) | 81 % | 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 |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | sól morską | 20 g | Boil | 15 min |
| Spice | kolendra | 20 g | Boil | 10 min |

Notes

- Po wysładzaniu obniżenie temperatury do 35st.C, dodano 5g bakterii L.plantarum na 20 godzin. Po

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

zakwaszaniu normalne warzenie.
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