

Gose

- Gravity **12.4 BLG**
- ABV ---
- IBU **10**
- SRM **4.2**
- Style **Berliner Weisse**

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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **15 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 | Weyermann - Acidulated Malt | 0.8 kg (18.2%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.4 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 10 g | 60 min | 3.5 % |
| Boil | Sybilla | 3 g | 30 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Boil | Mech Irlandzki | 8 g | 10 min | 1 % |
| Boil | Kolendra | 25 g | 3 min | 1 % |
| Boil | Sól Niejodowana | 20 g | 3 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |