

Gose #3

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **9**
- SRM **3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pszoniczny | 1.14 kg (46.5%) | 85 % | 4 |
| Grain | Pilznieński | 0.86 kg (34.9%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.46 kg (18.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5.71 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 6.57 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|---------|---------|--------|
| Spice | Kolendra | 8.57 g | Boil | 5 min |
| Spice | Sól niejodowana | 14.29 g | Boil | 5 min |
| Fining | Mech Irlandzki | 2.86 g | Boil | 10 min |

| | | | | |
|-------------|--------------|---------|----------|--------|
| Water Agent | Kwas mlekowy | 6.86 g | Mash | 60 min |
| Other | Kwas mlekowy | 57.14 g | Bottling | --- |