

# Gose

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **8**
- SRM **3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (50%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.6 kg (50%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 52	Ale	Slant	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól	10 g	Boil	20 min