

Gose

- Gravity **10 BLG**
- ABV **4 %**
- IBU **11**
- SRM **3.3**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (50%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (50%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Sól Himalajska | 25 g | Boil | 5 min |
| Spice | Kolendra zmielona | 15 g | Boil | 5 min |

Notes

- Do filtracji użyta łuska gryczana - 150 gram

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

10 L ze skórka pomarańczy #31A
12,5 L ze skórka cytrynową #31B
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