

Gose

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **4.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
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Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **65C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński (W)	1.7 kg (47.2%)	81 %	4
Grain	Pszeniczny (W)	1.7 kg (47.2%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PH 2019	15 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	12 g	Boil	10 min
Flavor	kolendra	14 g	Boil	10 min
Water Agent	chlerek wapnia	3 g	Mash	60 min

Notes

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

- zakwaszanie w kotle, l. plantarum z probiotyku, 24h
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