

# Gose

- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **4.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (40.8%)	81 %	4
Grain	Strzegom pszeniczny	1 kg (40.8%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.25 kg (10.2%)	80 %	5
Grain	Płatki owsiane	0.2 kg (8.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	15 g	45 min	3 %
Boil	Hallertau Mittelfruh	15 g	15 min	3 %
Boil	Hallertau Mittelfruh	20 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra Indyjska	10 g	Boil	15 min
Spice	Sól niejodowana	10 g	Boil	15 min
Flavor	Kwas mlekowy	50 g	Boil	5 min
Fining	Mech irlandzki	5 g	Boil	5 min