

Gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **8**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **65 C**, Time **105 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **105 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (34.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.7 kg (38.6%) | 85 % | 4 |
| Grain | słód zakwaszający | 0.8 kg (18.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 10 g | 60 min | 3.5 % |
| Boil | Sybilla | 3 g | 30 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 22.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|------|------|--------|
| Fining | whirflock | 1 g | Boil | 10 min |
| Spice | kolendra | 25 g | Boil | 3 min |
| Spice | sól niejodowana | 20 g | Boil | 3 min |