

gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **3.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37.7%)	81 %	4
Grain	Pszeniczny	2 kg (37.7%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.8 kg (15.1%)	80 %	6
Grain	Oats, Malted	0.5 kg (9.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	25 g	Boil	3 min
Spice	sól himalajska	25 g	Boil	3 min

Water Agent	Kwas mlekowy	100 g	Bottling	---
Fining	mech irlandzki	25 g	Boil	10 min