

# Gose lato 2022

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **3**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (43.3%)	81 %	4
Grain	Pszeniczny	1.7 kg (56.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	30 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
<i>Lactobacillus delbrueki</i>	Ale	Culture	0.73 g	1
<i>Lactobacillus plantarum</i>	Ale	Culture	0.73 g	1
Lallemand - LalBrew Voss Kveik	Ale	Dry	0.73 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	sól morską	20 g	Boil	30 min