

# Polskie gose

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **7**
- SRM **3.6**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (45.8%)	81 %	4
Grain	Pszeniczny	1.5 kg (31.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.4%)	61 %	5
Adjunct	Pszenica niesłodowana	0.6 kg (12.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	26 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	sól niejodowana	20 g	Boil	15 min
Spice	kolendra indyjska	20 g	Boil	20 min
Fining	whirlflock	10 g	Boil	10 min