

## Bargossa - rabarbar gose: tHE q

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.5**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **7 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (66.7%) | 80 %  | 6   |
| Grain | Viking Pale Ale malt       | 1 kg (33.3%) | 80 %  | 5   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Enigma (AUS) | 30 g   | 10 min   | 15 %       |
| Dry Hop   | Enigma (AUS) | 60 g   | 7 day(s) | 15 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 12 g   | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | rabarbar       | 1000 g | Boil    | 10 min |
| Flavor | sól himalajska | 15 g   | Boil    | 30 min |