

# Gąski, gąski do domu

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **6 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (54.1%)	81 %	4
Grain	Pszeniczny	1.7 kg (45.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	18 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	37 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól	22 g	Boil	3 min
Water Agent	Lactol	5 g	Mash	30 min
Spice	Kolendra	15 g	Boil	3 min

Other	Probiotyk Sanprobi IBS (Lactobacillus plantarum)	16 g	Primary	---
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## Notes

- Lactol - 5ml (łyżeczka)  
Probiotyk: 16 tabletek (160 mld komórek)  
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