

Gose

- Gravity **14 BLG**
- ABV ---
- IBU **16**
- SRM **4**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|----------------|--------|-----|
| Grain | Pilzneński | 2.1 kg (38.9%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (37%) | 85 % | 4 |
| Grain | Acid Malt | 0.8 kg (14.8%) | 58.7 % | 6 |
| Adjunct | Płatki owsiane | 0.5 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 25 g | Boil | 3 min |

| | | | | |
|--------|-----------------|------|------|-------|
| Flavor | sól niejodowana | 20 g | Boil | 3 min |
|--------|-----------------|------|------|-------|