

Gose 12BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **5**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **3.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **5.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **5.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.55 kg (55%)	81 %	4
Grain	Pszeniczny	0.375 kg (37.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.075 kg (7.5%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	2.5 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	2.3 g	Fermentis
L. Plantarum	Ale	Culture	1.3 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	sól morską	5 g	Boil	15 min
Spice	kolendra	5 g	Boil	10 min