

# Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **4.1**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66.5 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (52.1%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (41.7%)	81 %	6
Grain	Płatki owsiane	0.3 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kwas mlekowy	1 g	Bottling	---
Flavor	Sól	1 g	Boil	5 min