

# 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 |