

# GOSE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **4**
- SRM **3.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt   | 2.6 kg (52%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 2.4 kg (48%) | 82 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 15 g   | 10 min | 7.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name                   | Amount | Use for   | Time      |
|-------------|------------------------|--------|-----------|-----------|
| Flavor      | Nektarynka             | 2300 g | Secondary | 21 day(s) |
| Flavor      | Rabarbar               | 1400 g | Secondary | 21 day(s) |
| Fining      | Wirflflockt            | 1 g    | Boil      | 5 min     |
| Water Agent | Sól morską niejodowana | 25 g   | Boil      | 5 min     |
| Spice       | Kolendra indyjska      | 25 g   | Boil      | 5 min     |

|                                       |                         |       |           |           |
|---------------------------------------|-------------------------|-------|-----------|-----------|
| Flavor                                | Nektarynka              | 2.3 g | Secondary | 21 day(s) |
| Flavor                                | Rabarbar                | 1.5 g | Secondary | 21 day(s) |
| Other                                 | Bakterie serowarskie PG | 10 g  | Secondary | 1 day(s)  |
| 24 h zakwaszanie. Zeszło z 4.8 do 3.9 |                         |       |           |           |