

# Gose

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **15 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **57.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **36.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **999 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **999 min** at **70C**
- Sparge using **43.9 liter(s)** of **76C** water or to achieve **57.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (44.2%)	85 %	4
Grain	Pilzneński	5 kg (44.2%)	81 %	4
Grain	Weyermann - Acidulated Malt	1 kg (8.8%)	80 %	6
Grain	Płatki owsiane	0.3 kg (2.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	sól kuchenna (niejodowana)	40 g	Boil	5 min
Spice	Kolendra	30 g	Boil	5 min