

# 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 |