

# Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **4.2**
- Style **Gose**

## 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 **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (47.2%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (47.2%)	81 %	6
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	10 g	60 min	8.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Spice	Sól morską niejodowana	25 g	Boil	5 min

Other	Lallemand WildBrew Sour Pitch (Lactobacillus plantarum)	3.2 g	Primary	1 day(s)
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