

# GOSE

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **5**
- SRM **3.5**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (55%)	80 %	4
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (7.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	12 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Salt	20 g	Boil	15 min
Spice	Corriander	20 g	Boil	10 min
Other	Lactobacillus plantarum	5 g	Primary	1 day(s)

## Notes

- before mashing, brought pH down to 5,5  
before adding lacto, brought it to 4,5  
waited ~1day for acidity  
then boil  
cool down  
add yeast  
*Mar 7, 2020, 12:27 PM*