

Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 85 % | 4 |
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Spice | sól niejodowana | 25 g | Boil | 5 min |
| Spice | zmielona kolendra | 15 g | Boil | 5 min |
| Water Agent | kwask mlekowy 80% | 150 g | Boil | 5 min |
| Fining | Łuska gryczana | 150 g | Mash | 30 min |

Notes

- Na dno kadzi filtracyjnej przenieść wyflukaną wrzątkiem łuskę gryczaną.

Ferm. burzliwa 10 dni w temp. 17-19 C.

Ferm. cicha 7 dni w temp 15-17 C.

Refermentacja 3.5g cukru na 0.5 l piwa przy temp 18 C.

Apr 23, 2020, 6:53 PM