

# Gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (44.4%)	80 %	4
Grain	Pszeniczny	1.1 kg (40.7%)	85 %	4
Grain	Wheat, Flaked	0.4 kg (14.8%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	45 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	5 g	Boil	3 min
Flavor	Sól himalajska	12 g	Boil	3 min
Water Agent	Pożywka drożdżowa	5 g	Boil	3 min