

# 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 |