

# GOSE

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **6**
- SRM **3.5**
- 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 **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (50%)	80 %	4
Grain	Viking Wheat Malt	2 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	45 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Zakwaszanie lactobacillus plantarum 24 h w kotle.  
*Mar 20, 2021, 10:25 AM*