

# Gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **8**
- SRM **3.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **65 C**, Time **105 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **105 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (34.1%)	81 %	4
Grain	Pszeniczny	1.7 kg (38.6%)	85 %	4
Grain	słód zakwaszający	0.8 kg (18.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %
Boil	Sybilla	3 g	30 min	3.5 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	22.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	1 g	Boil	10 min
Spice	kolendra	25 g	Boil	3 min
Spice	sól niejodowana	20 g	Boil	3 min