

# Gose

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **5**
- SRM **3.4**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen   | 2.4 kg (57.1%) | 80.5 % | 4   |
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (35.7%) | 82 %   | 5   |
| Grain | Słód owsiany Fawcett     | 0.3 kg (7.1%)  | 61 %   | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 100 ml | ---        |

## Extras

| Type  | Name       | Amount | Use for | Time   |
|-------|------------|--------|---------|--------|
| Spice | sól morską | 20 g   | Boil    | 15 min |
| Spice | kolendra   | 20 g   | Boil    | 10 min |