

Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **57.4 liter(s)**
- Total mash volume **73.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **57.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **53.9 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilznieński | 10 kg (61%) | 80 % | 4 |
| Grain | Pszeniczny | 5 kg (30.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.4 kg (8.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Crystal | 100 g | 20 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-------|
| Spice | Sól | 30 g | Boil | 5 min |
| Spice | Kolęda indyjska | 30 g | Boil | 5 min |