

# Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.8**
- 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 **5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 2.2 kg (45.8%) | 81 %  | 4   |
| Grain | Pszeniczny             | 1.5 kg (31.3%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett   | 0.3 kg (6.3%)  | 61 %  | 5   |
| Grain | Briess - Pale Ale Malt | 0.8 kg (16.7%) | 80 %  | 7   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 40 min | 4 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name       | Amount | Use for | Time     |
|--------|------------|--------|---------|----------|
| Spice  | Sól morską | 20 g   | Boil    | 15 min   |
| Spice  | Kolendra   | 20 g   | Boil    | 10 min   |
| Flavor | Bakterie   | 5 g    | Mash    | 3600 min |