

# Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **5**
- SRM **3.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount      | Yield | EBC |
|-------|----------------|-------------|-------|-----|
| Grain | Pszeniczny     | 4 kg (46%)  | 85 %  | 4   |
| Grain | Pilznieński    | 4 kg (46%)  | 81 %  | 4   |
| Grain | Płatki owsiane | 0.7 kg (8%) | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 8.8 %      |

## Yeasts

| Name                    | Type | Form    | Amount | Laboratory       |
|-------------------------|------|---------|--------|------------------|
| Us-05                   | Ale  | Slant   | 400 ml | Fermentum Mobile |
| Lactobacillus plantarum | Ale  | Culture | 40 g   | Sanprobi         |

## Extras

| Type   | Name            | Amount | Use for | Time  |
|--------|-----------------|--------|---------|-------|
| Flavor | sól niejodowana | 50 g   | Boil    | 2 min |
| Spice  | Kolendra        | 30 g   | Boil    | 2 min |