

# Gose - Kontrakt 1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.1**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **58.4 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **43.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **46.7 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (54.8%)	82 %	4
Grain	Viking Wheat Malt	5 kg (34.2%)	83 %	5
Grain	Monachijski	0.8 kg (5.5%)	80 %	16
Grain	Weyermann - Carapils	0.8 kg (5.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	50 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kolędra	45 g	Boil	10 min
Flavor	sól himalajska	25 g	Boil	10 min