

## Gose / lambo

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	1000 ml	Fermentum Mobile
melagne	Ale	Liquid	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	sól indysjska	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min