

Gose lato 2022

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 1.3 kg (43.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1.7 kg (56.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 30 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|---------|--------|------------|
| <i>Lactobacillus delbrueki</i> | Ale | Culture | 0.73 g | 1 |
| <i>Lactobacillus plantarum</i> | Ale | Culture | 0.73 g | 1 |
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 0.73 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | sól morską | 20 g | Boil | 30 min |