

# Gose na Sour Pitch

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.7**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.1 kg (40.4%)	81 %	6
Grain	Oats, Flaked	0.5 kg (9.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	50 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	666 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	22 g	Boil	15 min
Spice	Sól niejodowana	23 g	Boil	15 min