

## Gose TBC

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.5**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (50%)	81 %	4
Grain	Pszeniczny	2.4 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo Kveik	Ale	Dry	15 g	Fermentis