

Gose v1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.8**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (53.5%)	81 %	4
Grain	Pszeniczny	1.1 kg (34.6%)	85 %	4
Grain	Płatki pszeniczne	0.38 kg (11.9%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	kultura PG - serowar	3 g	Mash	1440 min
Spice	Sól Himalajska	12 g	Boil	1 min
Spice	Kolendra	9 g	Boil	15 min
Other	Łuska ryżowa	50 g	Mash	60 min