

# Gose

- Gravity **11 BLG**
- ABV ---
- IBU **14**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **105 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **105 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 1.5 kg (34.1%) | 81 %  | 4   |
| Grain | Pszeniczny   | 1.7 kg (38.6%) | 85 %  | 4   |
| Grain | Zakwaszający | 0.8 kg (18.2%) | 40 %  | 4   |
| Grain | Oats, Flaked | 0.4 kg (9.1%)  | 80 %  | 2   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Sybilla           | 13 g   | 60 min | 6 %        |
| Boil                | Lublin (Lubelski) | 10 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Sybilla           | 0 g    | 0 min  | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finning | Mech Irlandzki | 8 g    | Boil    | 15 min |

|       |                   |      |      |       |
|-------|-------------------|------|------|-------|
| Spice | Kolendra Indyjska | 25 g | Boil | 3 min |
| Spice | Sól niejodowana   | 20 g | Boil | 3 min |