

# Kveik Gose

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.4**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (45.5%)	85 %	4
Grain	Pilzneński	2 kg (45.5%)	81 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	15 g	50 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	10 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól himalajska	30 g	Boil	5 min
Flavor	Kwas mlekowy	30 g	Boil	1 min
Flavor	Laktoza	220 g	Boil	5 min
Flavor	Przecier z moreli	2000 g	Secondary	5 day(s)

Flavor	Pulpa z papai	400 g	Secondary	5 day(s)
Flavor	Pulpa z Guawy	400 g	Secondary	5 day(s)