

# Monte Kali - Gose

- Gravity **9.5 BLG**
- ABV ---
- IBU **19**
- SRM **8.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **65 min**
- Temp **65 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **10 min** at **65C**
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (26.3%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.6 kg (42.1%)	80 %	6
Grain	Weyermann - Acidulated Malt	0.9 kg (23.7%)	80 %	6
Grain	Cara Gold Castlemalting	0.3 kg (7.9%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	50 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	12 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	15 g	Boil	5 min
Spice	sól	20 g	Boil	10 min