

# Pink and Yellow Gose

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **9**
- SRM **3.9**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2.5 kg (32.5%)	82 %	3
Grain	BESTMALZ - Best Pilsen	4 kg (51.9%)	80.5 %	4
Adjunct	Rice Hulls	0.4 kg (5.2%)	1 %	0
Grain	Platki owsiane	0.8 kg (10.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

Spice	sól	15 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min
Flavor	pigwowiec	800 g	Secondary	7 day(s)
Flavor	burak mrożony	200 g	Secondary	7 day(s)
Flavor	kwask mlekowy	30 g	Bottling	---
dodaj najpierw 15ml i sprawdź smak				