

Pumpkin Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (46.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (46.9%) | 83 % | 5 |
| Grain | Oats, Malted | 0.26 kg (6.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|-----------|----------|
| Spice | salt | 16 g | Boil | 2 min |
| Spice | coriander | 10 g | Secondary | 7 day(s) |
| Flavor | pumpkin pulp with spices below | 3000 g | Secondary | 7 day(s) |

| | | | | |
|-------|----------|------|-----------|----------|
| Spice | cinnamon | 9 g | Secondary | 7 day(s) |
| Spice | nutmeg | 8 g | Secondary | 7 day(s) |
| Spice | clove | 7 g | Secondary | 7 day(s) |
| Spice | cardamom | 10 g | Secondary | 7 day(s) |
| Spice | aniseed | 4 g | Secondary | 7 day(s) |