

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)