Gose

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg *(38.5%)*	82 %	4
Grain	Viking Wheat Malt	2 kg *(51.3%)*	83 %	5
Grain	Oats, Flaked	0.4 kg *(10.3%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Aroma (end of boil)	Sybilla	15 g	10 min	3.5 %