

Gosław

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.8**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (50%)	80 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Grain	Strzegom przenienny	2 kg (40%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	15 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Lactobacillus plantarum	Ale	Culture	10 g	Probiotyk sanprobi ibs

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	18 g	Boil	5 min
Spice	Sól	18 g	Boil	5 min