

Gose 1.0

- Gravity **11 BLG**
- ABV ---
- IBU **17**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **63C**
- Keep mash **5 min** at **79C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.25 kg (69.2%)	81 %	5
Grain	Weyerman Zakwaszający	0.5 kg (15.4%)	5 %	6
Grain	Strzegom Pale Ale	0.5 kg (15.4%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	sól	5 g	Boil	30 min
Spice	kolendra	10 g	Boil	10 min