

# Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **140 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **140 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.25 kg (36.2%)	85 %	4
Grain	Strzegom Pilzneński	1.1 kg (31.9%)	80 %	4
Grain	Płatki owsiane	0.3 kg (8.7%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.8 kg (23.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	3 g	60 min	12.9 %
Boil	lunga PL	5 g	30 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min

Spice	Kolendra indyjska	18 g	Boil	4 min
Spice	Sól niejodowana	15 g	Boil	4 min
Other	Kwas mlekowy	33 g	Bottling	---