

## Gose #3

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2 kg (46.5%)	85 %	4
Grain	Pilzneński	1.5 kg (34.9%)	81 %	4
Grain	Oats, Flaked	0.8 kg (18.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Spice	Sól niejodowana	25 g	Boil	5 min
Fining	Mech Irlandzki	5 g	Boil	10 min

Water Agent	Kwas mlekowy	12 g	Mash	60 min
Other	Kwas mlekowy	100 g	Bottling	---