

## Gose #3

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **9**
- SRM **3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.1 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 **8.6 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 **9.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.14 kg (46.5%)	85 %	4
Grain	Pilznieński	0.86 kg (34.9%)	81 %	4
Grain	Oats, Flaked	0.46 kg (18.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5.71 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6.57 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8.57 g	Boil	5 min
Spice	Sól niejodowana	14.29 g	Boil	5 min
Fining	Mech Irlandzki	2.86 g	Boil	10 min

Water Agent	Kwas mlekowy	6.86 g	Mash	60 min
Other	Kwas mlekowy	57.14 g	Bottling	---