

GOSE 4

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (57.7%)	81 %	4
Grain	Pszeniczny	0.8 kg (15.4%)	85 %	4
Grain	Oats, Flaked	0.8 kg (15.4%)	80 %	2
Grain	Barley, Flaked	0.2 kg (3.8%)	70 %	4
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6
Grain	Biscuit Malt	0.3 kg (5.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation 2	Ale	Liquid	250 ml	YeastBay