

# GOSE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **5**
- SRM **3.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (45.5%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2 kg (45.5%)  | 83 %  | 5   |
| Grain | Oats, Flaked        | 0.4 kg (9.1%) | 80 %  | 2   |

## Hops

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

## Yeasts

| Name        | Type | Form    | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| L.Plamtarum | Ale  | Culture | 5 g    | Swanson    |
| Safale S-33 | Ale  | Slant   | 100 ml | Fermentis  |

## Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | kolendra indyjska | 20 g   | Boil    | 5 min |
| Spice | sól niejodowana   | 25 g   | Boil    | 5 min |

## Notes

- Redukcja pH brzezki kwasem mlekowym do 4,5  
Zakwaszenie 3 dni w temp. 40\*-30\*

Ferm.burzliwa temp. 16\*-18\*  
Ferm.cicha - 7dni - temp 16\*  
warka podzielona na 3 wiaderka po 6,5L  
I - bez dodatków  
II - pulpa z mango 500g  
III - pulpa z brzoskwini 500g (ew mrożone maliny)  
*Apr 20, 2020, 6:36 PM*