

## Gose v2.0

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **11**
- SRM **3.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (50%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2 kg (40%)	85 %	5
Grain	Platki owsiane	0.5 kg (10%)	75 %	3
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	9 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	sól kuchenna	20 g	Boil	5 min
Spice	kolendra	20 g	Boil	5 min