

# Gose

- Gravity **11 BLG**
- ABV ---
- IBU **14**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **105 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **105 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (34.1%)	81 %	4
Grain	Pszeniczny	1.7 kg (38.6%)	85 %	4
Grain	Zakwaszający	0.8 kg (18.2%)	40 %	4
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	13 g	60 min	6 %
Boil	Lublin (Lubelski)	10 g	60 min	4.5 %
Aroma (end of boil)	Sybilla	0 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	15 min

Spice	Kolendra Indyjska	25 g	Boil	3 min
Spice	Sól niejodowana	20 g	Boil	3 min