

W046 - Gose

- Gravity **10 BLG**
- ABV **4.2 %**
- IBU **6.1**
- SRM **6.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pilsen Malt (BESTMALZ)	1.8 kg	82.8 %	8
Grain	BEST Wheat Malt (BESTMALZ)	1.6 kg	83.5 %	11
Grain	Wheat	0.2 kg	83 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	20 g	60 min	2.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Slant	50 ml	DCL/Fermentis
Lactobacillus Plantanarum	Ale	Dry	--- g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seed	15 g	Boil	10 min
Spice	Sól morską	15 g	Boil	5 min