

## #112 NE Gose

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **6**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.1 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.7 kg (40.9%)	85 %	4
Grain	Strzegom Pilzneński	2.55 kg (38.6%)	80 %	4
Grain	Płatki owsiane	0.65 kg (9.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (10.6%)	95 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	7 g	45 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 Brux. like Trois	Ale	Slant	120 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min
Spice	Kolendra indyjska	27 g	Boil	4 min

Spice	Sól niejodowana	22 g	Boil	4 min
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