

## 35# Gose

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.4**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (55%)	81 %	4
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (7.5%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	sól morską	20 g	Boil	15 min
Spice	kolendra	20 g	Boil	10 min

### Notes

- Po wysładzaniu obniżenie temperatury do 35st.C, dodano 5g bakterii L.plantarum na 20 godzin. Po

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

zakwaszaniu normalne warzenie.  
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