

## Bargossa - rabarbar gose: tHE q

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.5**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **7 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (66.7%)	80 %	6
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	30 g	10 min	15 %
Dry Hop	Enigma (AUS)	60 g	7 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	12 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	rabarbar	1000 g	Boil	10 min
Flavor	sól himalajska	15 g	Boil	30 min