

## Gose 1.1

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- Gravity **11 BLG**
- ABV ---
- IBU **15**
- SRM **4**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **79C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.7 kg (53.1%) | 81 %  | 5   |
| Grain | Strzegom Pale Ale   | 1.5 kg (46.9%) | 79 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 9.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 132 ml | Fermentis  |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | sól      | 10 g   | Boil    | 10 min |
| Spice | kolendra | 5 g    | Boil    | 10 min |

### Notes

- Po wysładzaniu gotować przez 15 min. Schłodzić do 36 stopni i zadać kultury bakterii lactobacillus rhamnosus. 1 milion komórek na mililitr na stopień blg. To oznacza 17,6 mld komórek czyli 15 kapsułek po 1,2 mld. Po kilku dniach (badać poziom kwaśności) zagotować tradycyjnie z chmieleniem i zadać drożdże w podwójnej ilości (z uwagi na nieprzyjemne środowisko fermentacji), zamiast 66 ml gęstwy, zadać 132ml.  
*Feb 19, 2017, 1:48 PM*