

Gose #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Weyermann pszeniczny jasny	3 kg (50%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Spice	Sól	20 g	Boil	10 min