

# Gose

- Gravity **12.4 BLG**
- ABV ---
- IBU **10**
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (34.1%)	81 %	4
Grain	Pszeniczny	1.7 kg (38.6%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.8 kg (18.2%)	80 %	6
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %
Boil	Sybilla	3 g	30 min	3.5 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Mech Irlandzki	8 g	10 min	1 %
Boil	Kolendra	25 g	3 min	1 %
Boil	Sól Niejodowana	20 g	3 min	1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	11.5 g	Safbrew