

# Gose

- Gravity **14 BLG**
- ABV ---
- IBU **16**
- SRM **4**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 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 **14.7 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 **16.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type    | Name           | Amount         | Yield  | EBC |
|---------|----------------|----------------|--------|-----|
| Grain   | Pilzneński     | 2.1 kg (38.9%) | 81 %   | 4   |
| Grain   | Pszeniczny     | 2 kg (37%)     | 85 %   | 4   |
| Grain   | Acid Malt      | 0.8 kg (14.8%) | 58.7 % | 6   |
| Adjunct | Płatki owsiane | 0.5 kg (9.3%)  | 85 %   | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Safbrew    |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 25 g   | Boil    | 3 min |

|        |                 |      |      |       |
|--------|-----------------|------|------|-------|
| Flavor | sól niejodowana | 20 g | Boil | 3 min |
|--------|-----------------|------|------|-------|