

## Gose #2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **4**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 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 **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński zero viking	1.5 kg (50%)	81 %	4
Grain	Crisp pszeniczny jasny	0.9 kg (30%)	80 %	6
Grain	Pszeniczny viking	0.6 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	sól morską	13 g	Boil	5 min
Spice	kolendra	15 g	Boil	5 min

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zakwaszanie ok 32h w 36 stopniach lactobacillus plantarum  
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