

Gose

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **2**
- SRM **2.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.6 kg (50%)	82 %	4
Grain	Strzegom Pilzneński	1.2 kg (37.5%)	80 %	4
Grain	Płatki owsiane	0.4 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	60 ml	Fermentum Mobile
Lactobacillus Plantarum	Ale	Liquid	1000 ml	IBS

Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra Indyjska	12 g	Boil	5 min
Flavor	Sól himalajska różowa	18 g	Boil	5 min