

# 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