

# Gose

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **2**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny IREKS	0.6 kg (37.5%)	80 %	5
Grain	Pilzneński IREKS	0.8 kg (50%)	80 %	3
Grain	Płatki owsiane	0.2 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	2 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	30 ml	Fermentum Mobile
Lactobacillus Plantarum	Ale	Liquid	500 ml	IBS

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra Indyjska	6 g	Boil	5 min
Flavor	Sól himalajska różowa	9 g	Boil	5 min