

# Gose

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **13**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	30 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum	10 g	Primary	2 day(s)
Spice	Sól	15 g	Boil	60 min
Flavor	Pulpa owocowa	2000 g	Secondary	7 day(s)