

Gose

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (51.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (34.5%) | 85 % | 4 |
| Grain | Zakwaszający | 0.2 kg (6.9%) | --- % | --- |
| Grain | Płatki owsiane | 0.2 kg (6.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Własny chmiel | 10 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Laktoza | 150 g | Boil | 10 min |
| Spice | Kolendra | 12 g | Boil | 10 min |
| Water Agent | Sól himalajska | 16 g | Boil | 10 min |

| | | | | |
|-------------|--------------|------|-----------|----------|
| Water Agent | Kwas mlekowy | 35 g | Secondary | 7 day(s) |
|-------------|--------------|------|-----------|----------|