

# Gose

- Gravity **11.9 BLG**
- ABV ---
- IBU **14**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **42.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount        | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński   | 3 kg (40.5%)  | 81 %  | 4   |
| Grain | Pszeniczny   | 3 kg (40.5%)  | 85 %  | 4   |
| Grain | Zakwaszający | 1 kg (13.5%)  | 40 %  | 4   |
| Grain | Oats, Flaked | 0.4 kg (5.4%) | 80 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |
| Boil    | Marynka | 20 g   | 10 min | 10 %       |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP630 - Berliner Weisse Blend | Ale  | Liquid | 50 ml  | White Labs |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Fining | Mech Irlandzki    | 7 g    | Boil    | 15 min |
| Spice  | Kolendra Indyjska | 35 g   | Boil    | 10 min |
| Spice  | Sól niejodowana   | 60 g   | Boil    | 10 min |