

# Gose

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **7**
- SRM **3.3**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (45.5%)	81 %	4
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia'20	10 g	10 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra indyjska	10 g	Boil	10 min
Water Agent	Sól himalajska	10 g	Boil	10 min
Water Agent	Kwas fosforowy	14 g	Mash	60 min

2 ml do zacierania, 2ml do wystadzania, 10ml przed dodatkiem bakterii.

Other	Lactobacillus Plantarum	2 g	Primary	2 day(s)
Dodane po wstępnym zagotowaniu i schłodzeniu do ok. 30st. Po 40h gotowanie właściwe.				