

Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.8**
- Style **Gose**

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 **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (45.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (31.3%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.3 kg (6.3%) | 61 % | 5 |
| Grain | Briess - Pale Ale Malt | 0.8 kg (16.7%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 40 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|----------|
| Spice | Sól morską | 20 g | Boil | 15 min |
| Spice | Kolendra | 20 g | Boil | 10 min |
| Flavor | Bakterie | 5 g | Mash | 3600 min |