

gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **8**
- SRM **3.4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.87 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 1.87 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5.95 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.35 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|---------|---------|----------|
| Spice | sól niejodowana | 10.2 g | Boil | 5 min |
| Spice | kolendra indyjska | 12.75 g | Boil | 5 min |
| Other | sanprobi ibs | 17 g | Mash | 1440 min |