

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