

# Gose

- Gravity **13.8 BLG**
- ABV ---
- IBU **10**
- SRM **4**

## 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (34.1%)	81 %	4
Grain	Pszeniczny	1.7 kg (38.6%)	85 %	4
Grain	słód zakwaszający	0.8 kg (18.2%)	80 %	5
Grain	płatki owsiane	0.4 kg (9.1%)	10 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %
Boil	Sybilla	5 g	30 min	3.5 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	mech irlandzki	8 g	10 min	1 %
Aroma (end of boil)	kolendra	25 g	3 min	1 %
Aroma (end of boil)	sól	20 g	3 min	1 %

## Notes

- zakwaszający po 45 minucie  
*Feb 2, 2017, 9:31 PM*