

## Gose II

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **3.1**
- 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 **60 min**
- Evaporation rate **22 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1 kg (50%)	80 %	4
Grain	Pszeniczny	0.7 kg (35%)	85 %	4
Grain	Płatki owsiane	0.3 kg (15%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	4 %
Boil	Sybilla	10 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Sól niejodowana	7 g	Boil	10 min
Spice	Kolendra indyjska	12.5 g	Boil	10 min