

Gose - Kontrakt 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4.1**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **58.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **43.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **46.7 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 8 kg (54.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 5 kg (34.2%) | 83 % | 5 |
| Grain | Monachijski | 0.8 kg (5.5%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.8 kg (5.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale | Dry | 50 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Flavor | kolędra | 45 g | Boil | 10 min |
| Flavor | sól himalajska | 25 g | Boil | 10 min |