

# Gose No 1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **3.4**
- 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 **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (50%)	81 %	4
Grain	Pszeniczny	1.1 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	sól niejodowana	11 g	Boil	5 min
Flavor	Mango	1000 g	Secondary	7 day(s)