

# Gose V.1.0

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.2 kg (57.7%)	83 %	5
Grain	Viking Pilsner malt	2.1 kg (37.8%)	82 %	4
Grain	Barley, Torrefied	0.25 kg (4.5%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	5 min	12 %
Boil	Marynka	5 g	90 min	10 %
Boil	Marynka	5 g	60 min	10 %
Mash	Marynka	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	25 g	Boil	10 min
Spice	sól	25 g	Boil	10 min

## Notes

- Zakwaszane laktobacilus rhamnosus z apteki mnożonymi metodą z bloga <http://www.beerfreak.pl/warzenie-piw-kwasnych-lactobacillus/> - jak nie wyjdzie, dodam notatkę że kolega z bloga oszukuje. Zakwaszanie brzeczki po filtracji przez 2 dni. Jakby co to kwas mlekowy z butli dołąć. Fermentacja blisko dolnej granicy dla drożdżaków ~16-18C.  
*Jun 18, 2018, 8:10 PM*