

# Gose z kwasem mlekowym

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.6**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Guasemel	Ale	Dry	3 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	20 g	Boil	5 min
Flavor	Sól	25 g	Boil	5 min