

# gose1

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- Gravity **14 BLG**
- ABV ---
- IBU **36**
- SRM **3.5**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (42.6%)	80.5 %	2
Grain	Pszeniczny	2.2 kg (46.8%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.5 kg (10.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	15 g	60 min	18 %
Boil	Herkules	5 g	15 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale k-97	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól	30 g	Boil	3 min
Spice	kolendra	25 g	Boil	3 min