

Jezynowe gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 1 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (50%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 2 g | 60 min | 12.4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|----------|-------|
| Spice | Sól himalajska | 8 g | Boil | 5 min |
| Spice | Kolendra indyjska (zmielona) | 6 g | Boil | 5 min |
| Spice | Kwas mlekowy 80% | 30 g | Bottling | --- |

podane w ml, 4 ml kwasu na litr piwa