

# KRWAWA MARY GOSE 12,5 BLG # 77

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **2**
- SRM **3.6**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (64.1%)	81 %	4
Grain	Pszeniczny	1 kg (25.6%)	85 %	4
Grain	Słód zakwaszający Wayermann	0.4 kg (10.3%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia PH	10 g	5 min	8.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Pieprz młotkowy	5 g	Boil	1 min
Spice	Sól	10 g	Boil	3 min
Flavor	Passata z pomidorów	700 g	Secondary	7 day(s)

Other	Sanprobi IBS	5 g	Primary	---
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