

Kveik Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Pszeniczny	1.5 kg (30%)	85 %	4
Grain	Płatki owsiane	1 kg (20%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (10%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

Extras

Type	Name	Amount	Use for	Time
Spice	sól niejodowana	15 g	Boil	10 min
Spice	kolendra	25 g	Boil	10 min