

## Gose na Sour Pitch

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.7**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (50%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2.1 kg (40.4%) | 81 %  | 6   |
| Grain | Oats, Flaked        | 0.5 kg (9.6%)  | 80 %  | 2   |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Hersbrucker | 30 g   | 50 min | 2.8 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 666 ml | ---        |

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | Kolendra        | 22 g   | Boil    | 15 min |
| Spice | Sól niejodowana | 23 g   | Boil    | 15 min |