

Gose

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **2**
- SRM **2.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pszeniczny IREKS | 0.6 kg (37.5%) | 80 % | 5 |
| Grain | Pilzneński IREKS | 0.8 kg (50%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 2 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 30 ml | Fermentum Mobile |
| Lactobacillus Plantarum | Ale | Liquid | 500 ml | IBS |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|-------|
| Flavor | Kolendra Indyjska | 6 g | Boil | 5 min |
| Flavor | Sól himalajska różowa | 9 g | Boil | 5 min |