

## #34 Kminkowe gose

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **3.5**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (43%)	80 %	5
Grain	Pszeniczny	1.9 kg (48.1%)	85 %	4
Grain	Płatki owsiane	0.35 kg (8.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	20 g	70 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs
Sanprobi IBS	Ale	Culture	1000 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	10 min
Spice	Anyż gwiaździsty	5 g	Boil	10 min
Spice	Kolendra indyjska	15 g	Boil	10 min
Spice	Kminek	40 g	Boil	10 min
Spice	sól niejodowana	15 g	Boil	10 min
Fining	Mech irlandzki	6 g	Boil	10 min

### Notes

- Z 3 kapsulek Sanprobi IBS zrobiony starter, wlany do brzezki po filtracji. Kettle sour 36-48 godzin.  
*Apr 30, 2020, 10:32 PM*