

gose 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (46.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.2 kg (42.9%)	80 %	6
Grain	Płatki owsiane	0.3 kg (10.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 33	Ale	Dry	6.66 g	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	12 g	Boil	3 min
Spice	Sól niejodowana	10.8 g	Boil	3 min