

Gose #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński zero viking | 1.5 kg (50%) | 81 % | 4 |
| Grain | Crisp pszeniczny jasny | 0.9 kg (30%) | 80 % | 6 |
| Grain | Pszeniczny viking | 0.6 kg (20%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 3 g | 60 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|-------|
| Other | sól morską | 13 g | Boil | 5 min |
| Spice | kolendra | 15 g | Boil | 5 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zakwaszanie ok 32h w 36 stopniach lactobacillus plantarum
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