

## Gose #23

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.6**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (36.4%)	81 %	4
Grain	Viking Wheat Malt	3.5 kg (63.6%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	23 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	15 g	Boil	5 min
Flavor	sól	30 g	Boil	5 min
Flavor	kwas mlekowy	3 g	Boil	5 min