

gose

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.41 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **66 C**, Time **105 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **105 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.8 kg (18.2%)	80 %	6
Grain	Weyermann - Pale Wheat Malt	1.7 kg (38.6%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.5 kg (34.1%)	81 %	5
Grain	Platki owsiane	0.4 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	sól himalajska	20 g	Boil	3 min

Spice	kolendra indyjska	25 g	Boil	3 min
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