

## Gose #3

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pszeniczny   | 2 kg (46.5%)   | 85 %  | 4   |
| Grain | Pilzneński   | 1.5 kg (34.9%) | 81 %  | 4   |
| Grain | Oats, Flaked | 0.8 kg (18.6%) | 80 %  | 2   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 30 min | 11 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Spice  | Kolendra        | 15 g   | Boil    | 5 min  |
| Spice  | Sól niejodowana | 25 g   | Boil    | 5 min  |
| Fining | Mech Irlandzki  | 5 g    | Boil    | 10 min |

|             |              |       |          |        |
|-------------|--------------|-------|----------|--------|
| Water Agent | Kwas mlekowy | 12 g  | Mash     | 60 min |
| Other       | Kwas mlekowy | 100 g | Bottling | ---    |