

Gose 3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **3.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.36 kg (50%)	81 %	4
Grain	Pszeniczny	2.36 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	14 g	60 min	5.9 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	54 g	Boil	5 min
Spice	Sól himalajska	27 g	Boil	5 min