

## GOSE 4

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **4.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilsner (2 Row) Ger | 3 kg (57.7%)   | 81 %   | 4   |
| Grain | Pszeniczny          | 0.8 kg (15.4%) | 85 %   | 4   |
| Grain | Oats, Flaked        | 0.8 kg (15.4%) | 80 %   | 2   |
| Grain | Barley, Flaked      | 0.2 kg (3.8%)  | 70 %   | 4   |
| Grain | Acid Malt           | 0.1 kg (1.9%)  | 58.7 % | 6   |
| Grain | Biscuit Malt        | 0.3 kg (5.8%)  | 79 %   | 45  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Summit | 10 g   | 60 min | 17 %       |

### Yeasts

| Name           | Type | Form   | Amount | Laboratory |
|----------------|------|--------|--------|------------|
| Amalgamation 2 | Ale  | Liquid | 250 ml | YeastBay   |