

# Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **4.2**
- Style **Gose**

## 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 **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (47.2%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2.5 kg (47.2%) | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.3 kg (5.7%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Pałacowy | 10 g   | 60 min | 8.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type  | Name                      | Amount | Use for | Time  |
|-------|---------------------------|--------|---------|-------|
| Spice | Kolendra                  | 20 g   | Boil    | 5 min |
| Spice | Sól morską<br>niejodowana | 25 g   | Boil    | 5 min |

|       |  |       |         |          |
|-------|--|-------|---------|----------|
| Other | Lallemand WildBrew<br>Sour Pitch<br>(Lactobacillus<br>plantarum) | 3.2 g | Primary | 1 day(s) |
|-------|--|-------|---------|----------|