

# Gose

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount          | Yield  | EBC |
|-------|---|-----------------|--------|-----|
| Grain | Weyermann - Pale Wheat Malt                 | 2 kg (38%)      | 82 %   | 4   |
| Grain | Malting Company of Ireland - Irish Ale Malt | 2 kg (38%)      | 80.5 % | 7   |
| Grain | Płatki owsiane                              | 0.5 kg (9.5%)   | 85 %   | 3   |
| Grain | BESTMALZ - Best Munich                      | 0.5 kg (9.5%)   | 80.5 % | 15  |
| Sugar | Milk Sugar (Lactose)                        | 0.266 kg (5.1%) | 76.1 % | 0   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Ahtanum | 15 g   | 15 min | 5 %        |
| Aroma (end of boil) | citra   | 50 g   | 10 min | 12.7 %     |
| Whirlpool           | citra   | 50 g   | 0 min  | 12.7 %     |

## Yeasts

| Name                          | Type  | Form   | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 500 ml | White Labs |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                                    | Amount | Use for   | Time      |
|--------|---|--------|-----------|-----------|
| Other  | Swanson<br>Lactobacillus<br>L.Plantarum | 3 g    | Primary   | 2 day(s)  |
| Other  | L.Rhamnosus                             | 3 g    | Primary   | 2 day(s)  |
| Spice  | curacao                                 | 50 g   | Boil      | 50 min    |
| Spice  | kolendra                                | 25 g   | Boil      | 50 min    |
| Fining | Whirlfloc                               | 2 g    | Boil      | 10 min    |
| Flavor | sól                                     | 10 g   | Boil      | 10 min    |
| Flavor | pulpa marakuja                          | 1000 g | Secondary | 14 day(s) |

## Notes

- Kettle sour: 2dni  
10 kapsulek swanson l.plantarum  
15 kapsulek L.Rhamnosus

po 2 dniach gotowane 10min

po 2 dniach dane 50g citry na armoat i 50g na 0 min whirlpool na aromat

po 2 dniach 10g soli dodane

*Apr 18, 2020, 7:34 PM*