

# GOSE

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **5**
- SRM **3.5**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.2 kg (55%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 1.5 kg (37.5%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.3 kg (7.5%)  | 61 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 12 g   | fermentis  |

## Extras

| Type  | Name                    | Amount | Use for | Time     |
|-------|-------------------------|--------|---------|----------|
| Spice | Salt                    | 20 g   | Boil    | 15 min   |
| Spice | Corriander              | 20 g   | Boil    | 10 min   |
| Other | Lactobacillus plantarum | 5 g    | Primary | 1 day(s) |

## Notes

- before mashing, brought pH down to 5,5  
before adding lacto, brought it to 4,5  
waited ~1day for acidity  
then boil  
cool down  
add yeast  
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