

Gose

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **3.8**
- Style **Gose**

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 **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Simpson	2 kg (33.3%)	81 %	4
Grain	Pszeniczny Simpson	2 kg (33.3%)	85 %	4
Grain	Zakwaszający Weyermann	1 kg (16.7%)	58.7 %	6
Adjunct	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Wheat, Torrified	0.5 kg (8.3%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	25 g	Boil	3 min
Flavor	sól morską	20 g	Boil	3 min