

Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **5**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-------------|-------|-----|
| Grain | Pszeniczny | 4 kg (46%) | 85 % | 4 |
| Grain | Pilznieński | 4 kg (46%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|--------|------------------|
| Us-05 | Ale | Slant | 400 ml | Fermentum Mobile |
| Lactobacillus plantarum | Ale | Culture | 40 g | Sanprobi |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | sól niejodowana | 50 g | Boil | 2 min |
| Spice | Kolendra | 30 g | Boil | 2 min |