

GOSE II

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **12**
- SRM **2.9**
- Style **Berliner Weisse**

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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6
Grain	Płatki owsiane	1 kg (25%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Whirlpool	Lomik	20 g	0 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	sól	30 g	Boil	5 min
Spice	kolendra indyjska	30 g	Boil	10 min