

Gose No 1

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **3.4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1.1 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1.1 kg (50%) | 85 % | 4 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Spice | kolendra | 10 g | Boil | 5 min |
| Spice | sól niejodowana | 11 g | Boil | 5 min |
| Flavor | Mango | 1000 g | Secondary | 7 day(s) |