

# Gose - Piwowar nr 12

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **63 C**, Time **666 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **666 min** at **63C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (53.5%)	85 %	4
Grain	Pilzneński	1 kg (23.3%)	81 %	4
Grain	Strzegom Pale Ale	1 kg (23.3%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s-33	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	sól himalajska	25 g	Boil	5 min
Spice	Kolendra	15 g	Boil	5 min
Flavor	kwask mlekowy 80%	150 g	Boil	5 min