

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 |