

# Gose z Guawą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.7**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (46.9%)	81 %	4
Grain	Pszeniczny	1.5 kg (46.9%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól niejodowana	16 g	Boil	10 min
Spice	Kolendra	16 g	Boil	10 min
Flavor	Pulpa z guawy	900 g	Secondary	7 day(s)