

Monte Kali - Gose

- Gravity **9.5 BLG**
- ABV ---
- IBU **19**
- SRM **8.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **65 min**
- Temp **65 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **10 min** at **65C**
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (26.3%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1.6 kg (42.1%) | 80 % | 6 |
| Grain | Weyermann - Acidulated Malt | 0.9 kg (23.7%) | 80 % | 6 |
| Grain | Cara Gold Castlemalting | 0.3 kg (7.9%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 50 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 12 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|--------|
| Spice | Kolendra | 15 g | Boil | 5 min |
| Spice | sól | 20 g | Boil | 10 min |