

# Philly Sour Gose

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **26**
- SRM **2.8**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński    | 1 kg (28.6%)   | 81 %  | 4   |
| Grain | Pszeniczny     | 2 kg (57.1%)   | 85 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (14.3%) | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |

## Yeasts

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

## Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Spice | Kolendra       | 20 g   | Boil    | 3 min |
| Spice | Sól himalajska | 20 g   | Boil    | 3 min |