#047 Gose

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **11**
- SRM **3.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15.5 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg *(50%)*	82 %	4
Grain	Viking Wheat Malt	2.6 kg *(50%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	300 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min
Spice	kolendra indyjska	17 g	Boil	5 min
Spice	sól niejodowana	14 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.