Gose

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **7**
- SRM **3.3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg *(50%)*	81 %	4
Grain	Pszeniczny	1.3 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	6 g	60 min	5.9 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	9 g	Boil	3 min
Spice	Sól himalajska	13 g	Boil	3 min

Notes

- pół łyżeczki kwasu mlekowego do zacieranie, jedna do wysładzania
  Oct 18, 2017, 11:35 AM

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