

Gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Kolenra	15 g	Boil	5 min
Water Agent	Sól niejodowana	25 g	Boil	5 min
Water Agent	Kwas mlekowy	150 g	Boil	5 min
Fining	Łuska gryczana	150 g	Mash	60 min

Notes

- Ferm. burz. 10 dni w temp 18C.
Ferm. cicha 7-10 dni.
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