

Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **4**
- SRM **3.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (75%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	0.6 kg (10%)	82 %	4
Grain	Oats, Flaked	0.6 kg (10%)	80 %	2
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	130 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra Indyjska	10 g	Boil	10 min
Flavor	Sól	18 g	Boil	10 min