MTF Gose an All Grain Specialty Beer by Cavemen Brewing

#### **Fermentables**

Amount	Fermentable	Use
1.8 kg	Bohemian Pilsner (DE)	Mash
1.5 kg	Floor-Malted Bohemian Wheat (DE)	Boil
250.0 g	Flaked Oats	Boil
250.0 g	Rye (DE)	Boil

## Hops

Amount	Нор	Time
10.0 g	Kasbek	60 min
15.0 g	Kasbek	5 min

### Yeasts

Name	Lab/Product
WLP644 Saccharomyces "Bruxellensis" Trois	White Labs
Swanson L. Plantarum	

### **Extras**

Amount	Name	Time
15.0 g	Fleur de sel	1.0 min
25.0 g	Coriander Seed	1.0 min

### Stats

### Batch & Boil

Batch Size **Boil Time** 20.82 L 60 min

# **Properties**

OG FG IBU 1.040 1.006 10 ABV Balance Color 4.5% 2 SRM Sweet