

Gozeman Montana - 5.8%

Gose

Author: Planck Beer

Type: All Grain

IBU : 11 (Tinseth)
 BU/GU : 0.21
 Colour : 9 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Total Gravity : 1.051
 Final Gravity : 1.007

Fermentables (1.18 kg)

643 g - Premiere Pilsner Malt 4 EBC (54.4%)
 ^ The Malt Miller (UK) MAL-00-033
 514 g - Wheat Malt Light 4 EBC (43.5%)
 ^ The Malt Miller (UK) MAL-00-005
 26 g - Melanoidin Malt 70 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-00-025
 40 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (23 g)

60 min - 1 g - Sabro (HBC 438) (T90) - 14.8%...
 ^ The Malt Miller (UK) HOP-05-024

Hop Stand

5 min hopstand @ 70 °C
 5 min 70 °C - 22 g - Sabro (HBC 438) (T90) - ...

Miscellaneous

Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 Mash - 1.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 5 min - Boil - 6.364 g - Coriander Seed
 Primary - 250 ml - Maaza Mango Juice
 ^ Albert Heijn (NL)

Yeast

0.5 pkg - Lallemand (LalBrew) WILDBREW™ Phill...
 ^ The mailt Miller (UK) YEA-02-052

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.55 L
 Sparge Water : 5.47 L
 Boil Time : 60 min
 Total Water : 9.02 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Imported
 23 °C - 7 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: