

# GAZOWANE GOSE

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.1**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	3
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	60 min	7.6 %
Aroma (end of boil)	Hallertau Blanc	10 g	10 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	25 g	Boil	10 min
Spice	Kolendra	20 g	Boil	10 min

## Notes

- 685g agrest (10% cukru) - 6l
  - 285g marakuja (11% cukru) - 6l
  - 342g + 145g multifruit - 5,5l
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