

# Goossee

---

- Gravity **11.9 BLG**
- ABV ---
- IBU ---
- SRM **3.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (50%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.2 kg (50%)	80 %	6

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	5 g	Boil	60 min
Spice	Kolendra	15 g	Boil	5 min
Water Agent	Chlorek wapnia	4 g	Mash	---
Water Agent	Sól Epsom	2.5 g	Mash	---