

Gose

- Gravity **10 BLG**
- ABV ---
- IBU **9**
- SRM **3.1**
- Style **Specialty Beer**

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 **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (37.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.2 kg (55%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (7.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 8 g | 60 min | 8.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|----------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Flavor | Sól morską | 20 g | Boil | 10 min |
| Other | Lactic Acid | 80 g | Bottling | --- |