

# Gose

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.7**
- Style **Gose**

## 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	80 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Grain	Oats, Flaked	0.7 kg (13.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Dry	11.5 g	S-23

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól	20 g	Bottling	---
Spice	Trawa cytrynowa	20 g	Boil	50 min

## Notes

- Napar z hibiskusa, schłodzić dolać przed zadaniem drożdży + trawa cytrynowa na koniec gotowania ( biała cześć/ świeża)  
*Jun 9, 2022, 8:48 PM*