

# Gose

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **8**
- SRM **3.7**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **75.4 liter(s)**
- Total mash volume **100.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12.57 kg (38.9%)	81 %	4
Grain	Pszeniczny	12.57 kg (38.9%)	85 %	4
Sugar	Milk Sugar (Lactose)	3.57 kg (11.1%)	76.1 %	0
Sugar	Maltodekstryna	3.57 kg (11.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	41.71 g	45 min	12.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	104.14 g	Boil	5 min
Flavor	Sól niejodowana	83.29 g	Boil	5 min