

## **gose tiv fruts**

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **3**
- SRM **3.8**

### **Batch size**

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### **Mash information**

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

### **Fermentables**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Yield</b>	<b>EBC</b>
Grain	Strzegom Pilzneński	1.5 kg (44.8%)	80 %	4
Grain	Pszeniczny	1.3 kg (38.8%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (6%)	60 %	3
Grain	Płatki jęczmienne	0.05 kg (1.5%)	60 %	5
Grain	Abbey Castle	0.1 kg (3%)	80 %	45
Sugar	Maltodekstryna	0.2 kg (6%)	90 %	1

### **Hops**

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Magnum	2 g	60 min	10.5 %