

# Gose na owocki

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

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.88 kg (38.9%)	81 %	4
Grain	Pszoniczny	0.88 kg (38.9%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.25 kg (11.1%)	76.1 %	0
Sugar	Maltodekstryna	0.25 kg (11.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2.92 g	45 min	12.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7.29 g	Boil	5 min
Flavor	Sól niejodowana	5.83 g	Boil	5 min