

# Gose z owocami

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.8**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (44.4%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	13 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	20 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	700 g	Secondary	3 day(s)
Flavor	jagody	300 g	Secondary	3 day(s)
Spice	sól	30 g	Boil	10 min
Spice	kolendra	10 g	Boil	30 min