

# Goseł

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **8**
- SRM **3.3**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.1 kg (55%)    | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.75 kg (37.5%) | 83 %  | 5   |
| Grain | Oats, Malted        | 0.15 kg (7.5%)  | 80 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 40 min | 4 %        |

## Extras

| Type  | Name       | Amount | Use for | Time   |
|-------|------------|--------|---------|--------|
| Spice | Sól morską | 10 g   | Boil    | 15 min |
| Spice | Kolendra   | 10 g   | Boil    | 10 min |