

gose liv fruts

- 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

Type	Name	Amount	Yield	EBC
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

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2 g	60 min	10.5 %