Gose #2.1

- Gravity **11.9 BLG**
- ABV **---**
- IBU **15**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(56.9%)*	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg *(14.2%)*	82 %	5
Grain	Pilzneński	2 kg *(28.4%)*	81 %	4
Sugar	Milk Sugar (Lactose)	0.03 kg *(0.4%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	5 min	15 %
Boil	Citra	50 g	2 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	50 g	Mash	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.