

# Gęsisty

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **15**
- SRM **3.4**
- 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 **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pszeniczny	2 kg (45.5%)	45 %	4
Grain	Słód Pilznieński	2 kg (45.5%)	45 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	9 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Wheat	Liquid	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól niejodowana	20 g	Boil	15 min
Flavor	Kolendra	15 g	Boil	15 min
Other	Probiotyk sanprobi IBS - 200 mld komórek	9 g	Secondary	9 day(s)

## Notes

- do dokończenia  
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