

# Gose

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **11**
- SRM **4**
- Style **Fruit Beer**

## 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	40 min	4.3 %
Aroma (end of boil)	Puławski	30 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa owocowa	2000 g	Secondary	5 day(s)