

# gose

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **2**
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (46.9%) | 82 %  | 5   |
| Grain | Pilznieński              | 1.5 kg (46.9%) | 81 %  | 4   |
| Grain | Płatki owsiane           | 0.2 kg (6.3%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time  | Alpha acid |
|---------|----------|--------|-------|------------|
| Boil    | Amarillo | 5 g    | 5 min | 8.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11 g   | fermentis  |

## Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Spice | kolendra       | 12 g   | Boil    | 3 min |
| Spice | sól himalajska | 10 g   | Boil    | 3 min |