

Gose

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- SRM **3.2**
- 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 **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.2 kg (55%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (37.5%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.3 kg (7.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 15 min |
| Spice | Sól morską | 20 g | Boil | 10 min |