

# GOSE

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **2.9**
- 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 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (38.6%)	85 %	4
Grain	Zakwaszający	0.8 kg (18.2%)	--- %	---
Grain	Płatki owsiane	0.4 kg (9.1%)	60 %	3
Grain	Strzegom Pilzneński	1.5 kg (34.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól nie jodowana	20 g	Boil	2 min
Spice	Kolendra indyjska zmiądzona	20 g	Boil	2 min