

## Gose-baza

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **1**
- SRM **3.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **62.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (37.4%)	82 %	4
Grain	Viking Wheat Malt	6 kg (37.4%)	83 %	5
Grain	Płatki jęczmienne	3.6 kg (22.4%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.45 kg (2.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	21.82 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Sól niejodowana	70 g	Boil	80 min
Spice	Kolendra	45 g	Boil	80 min
Spice	Kwas mlekowy	450 g	Boil	80 min
Other	Łuska gryczana	450 g	Mash	---