

Gose nr 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **12.7**
- Style **Gose**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Wheat	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min
Spice	sól himalajska	20 g	Boil	5 min