

## #15 Śliwkowe Gose

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (41.7%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (31.2%)	80 %	4
Grain	Acid Malt	0.9 kg (18.7%)	58.7 %	6
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	11.5 %
Boil	Hallertau	5 g	60 min	5 %
Boil	Fuggles	5 g	60 min	3.65 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	300 ml	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Spice	sól himalajska	25 g	Boil	10 min
Spice	kolendra	20 g	Boil	10 min
Flavor	kwas mlekowy	65 g	Bottling	---
Spice	sól himalajska	10 g	Bottling	---