

Freestyle #5 Gose

- Gravity **12.1 BLG**
- ABV ---
- IBU **7**
- SRM **2.5**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.4 kg (20.5%)	81 %	4
Grain	Pszeniczny	0.3 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (25.6%)	85 %	3
Sugar	laktoza	0.15 kg (7.7%)	100 %	---
Adjunct	owoce	0.6 kg (30.8%)	65 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	7 g	60 min	4 %