

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 % |