

## Gose #2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **11**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                     | Amount     | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale        | 2 kg (40%) | 79 %  | 6   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (20%) | 82 %  | 5   |
| Grain | Pilznieński              | 2 kg (40%) | 81 %  | 4   |

### Hops

| Use for | Name   | Amount | Time  | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil    | Galaxy | 50 g   | 2 min | 15 %       |
| Boil    | Citra  | 50 g   | 2 min | 12 %       |

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale  | Dry  | 20 g   | ---        |

### Extras

| Type        | Name        | Amount | Use for | Time |
|-------------|-------------|--------|---------|------|
| Water Agent | Lactic Acid | 50 g   | Mash    | ---  |