

# GOSE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny	1.7 kg (32.7%)	--- %	5
Grain	słód pilznerski	1 kg (19.2%)	--- %	3
Grain	słód zakwaszający	1 kg (19.2%)	--- %	5
Grain	słód pale ale	1.5 kg (28.8%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min
Spice	kolendra	15 g	Boil	3 min
Spice	sól niejodowana	15 g	Boil	3 min