

# gose

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **2**
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg (46.9%)	82 %	5
Grain	Pilzneński	1.5 kg (46.9%)	81 %	4
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	5 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12 g	Boil	3 min
Spice	sól himalajska	10 g	Boil	3 min