

# Gose

- Gravity **10 BLG**
- ABV ---
- IBU **9**
- SRM **3.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (37.5%)	81 %	4
Grain	Pszeniczny	2.2 kg (55%)	85 %	4
Grain	Oats, Flaked	0.3 kg (7.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Flavor	Sól morską	20 g	Boil	10 min
Other	Lactic Acid	80 g	Bottling	---