

Gose-baza

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **1**
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **62.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 6 kg (37.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 6 kg (37.4%) | 83 % | 5 |
| Grain | Płatki jęczmienne | 3.6 kg (22.4%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.45 kg (2.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 21.82 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Sól niejodowana | 70 g | Boil | 80 min |
| Spice | Kolendra | 45 g | Boil | 80 min |
| Spice | Kwas mlekowy | 450 g | Boil | 80 min |
| Other | Łuska gryczana | 450 g | Mash | --- |