

# Gose Busters

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- Gravity **11.9 BLG**
- ABV ---
- IBU **16**
- SRM **4.4**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (70.6%)	83 %	5
Grain	Briess - Pale Ale Malt	1 kg (23.5%)	80 %	7
Grain	Munich Malt	0.25 kg (5.9%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	60 min	7.5 %
Boil	Huell Melon	20 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	sea salt	15 g	Boil	60 min
Spice	Coriander Seeds	15 g	Boil	60 min
Other	rye husk	500 g	Mash	---
Flavor	Lactic Acid	80 g	Bottling	---