

Gose Busters

- 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 | --- |