

# GOSE kooperacja

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.19 kg (39.9%)	80 %	5
Grain	Pszeniczny	1.19 kg (39.9%)	85 %	4
Grain	Oats, Flaked	0.6 kg (20.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	15 g	1 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Other	sól morską	12 g	Boil	1 min
Other	jagody	300 g	Secondary	14 day(s)
Other	wiśnie	300 g	Secondary	14 day(s)