

## Gose nr 1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **12.7**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

| Type           | Name                                | Amount        | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 %  | 45  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |

### Yeasts

| Name                             | Type  | Form | Amount | Laboratory |
|----------------------------------|-------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Wheat | Dry  | 11 g   | Lallemand  |

### Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Spice | kolendra       | 20 g   | Boil    | 5 min |
| Spice | sól himalajska | 20 g   | Boil    | 5 min |