

Gose Philly

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |
| Grain | płatki pszeniczne | 0.5 kg (10%) | --- % | --- |
| Grain | Słód pszeniczny Bestmalz | 2 kg (40%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

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