

## Gose v1.0

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (50%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.5 kg (50%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis