

# Juicy Gose

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (51.7%)	81 %	4
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Funktown Pale Ale	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	15 g	Boil	60 min
Spice	Kolendra	20 g	Boil	60 min
Flavor	Porzeczki czerwone	1800 g	Secondary	7 day(s)