Gose

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **3.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg *(31.3%)*	81 %	4
Grain	Pszeniczny	1.5 kg *(46.9%)*	85 %	4
Grain	Oats, Flaked	0.2 kg *(6.3%)*	80 %	2
Grain	Acid Malt	0.5 kg *(15.6%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	Fermentis