# Gose

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 2.2 kg *(42.3%)* | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg *(28.8%)* | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.3 kg *(5.8%)* | 61 % | 5 |
| Grain | Biscuit Malt | 0.2 kg *(3.8%)* | 79 % | 45 |
| Adjunct | Pszenica niesłodowana | 1 kg *(19.2%)* | 75 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Glacier | 25 g | 20 min | 5.5 % |
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | Sól morska | 25 g | Boil | 15 min |
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Grys z skórki od cytryny | 15 g | Boil | 15 min |