Gose z trawą cytrynową

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(54.5%)*	81 %	4
Grain	Pszeniczny	2.5 kg *(45.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	16 g	60 min	8.9 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Ferme

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	57 g	Boil	5 min
Spice	Skórka z pomarańczy 3 sz. i cytryny 2 szt.	30 g	Boil	5 min
Spice	Sol niejed	12 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.