

## 13. Gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **3.2**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (43.5%)	85 %	4
Grain	Pilzneński	2 kg (43.5%)	81 %	4
Grain	Płatki pszeniczne	0.3 kg (6.5%)	85 %	3
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9.5 %
Aroma (end of boil)	Willamette	20 g	0 min	9.5 %
Dry Hop	Equinox	40 g	0 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	110.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	sól himalajska	30 g	Boil	2 min
Spice	kolendra	20 g	Boil	2 min