

#36 Gose

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **2.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (44.9%) | 81 % | 4 |
| Grain | Pszeniczny | 2.1 kg (47.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.35 kg (7.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 25 g | 70 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|--------|------------|
| Lactobacillus plantarum | Ale | Culture | --- g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | łuska ryżowa | 50 g | Mash | 10 min |
| Spice | sól niejodowana | 20 g | Boil | 5 min |
| Spice | kolendra | 25 g | Boil | 5 min |