

## Gose 2

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.73 kg (47.4%)	81 %	4
Grain	Pszeniczny	1.73 kg (47.4%)	85 %	4
Grain	Płatki pszeniczne	0.19 kg (5.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	8 g	60 min	5.9 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	17 g	Boil	3 min
Spice	Sól himalajska	17 g	Boil	3 min