

# Gose

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (45.5%)	82 %	4
Grain	Viking Wheat Malt	2 kg (45.5%)	83 %	5
Grain	Platki owsiane	0.4 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	2 min
Spice	sól	15 g	Boil	2 min
Water Agent	bakterie kwasu mlekowego	1 g	Mash	48 min