

# Gose

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **1**
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (39.1%)	80 %	5
Grain	Pszeniczny	2.2 kg (34.4%)	85 %	4
Grain	Oats, Flaked	1.2 kg (18.7%)	80 %	2
Grain	Cara-Pils/Dextrine	0.5 kg (7.8%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %