

## **gose**

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- Gravity **11.2 BLG**
- ABV ---
- IBU **7**
- SRM **3.2**
- Style **Gose**

### **Batch size**

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### **Mash information**

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### **Fermentables**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Yield</b>	<b>EBC</b>
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

### **Hops**

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Lublin (Lubelski)	15 g	60 min	4 %

### **Yeasts**

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	sól	20 g	Boil	1 min
Spice	kolendra	20 g	Boil	1 min