

# GOSE

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **8**
- SRM **5.3**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (72.7%)   | 80 %  | 6.5 |
| Grain | Pszeniczny                  | 1.3 kg (23.6%) | 85 %  | 3.5 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.6%)  | 80 %  | 6   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Tomyski | 20 g   | 45 min | 2.9 %      |
| Whirlpool | Tomyski | 10 g   | 30 min | 2.9 %      |