

# Gose na finał

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **7**
- SRM **3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.5 kg (68.2%)	85 %	4
Grain	Strzegom Pilzneński	0.7 kg (31.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---