

# Gose na owocki

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.6 kg (50%)	81 %	4
Grain	Pszoniczny	2.6 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	30 min	12.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	22 g	Boil	5 min
Flavor	Sól niejodowana	20 g	Boil	5 min