

# Gose Philly

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.1**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (40%)	80 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	płatki pszeniczne	0.5 kg (10%)	--- %	---
Grain	Słód pszeniczny Bestmalz	2 kg (40%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand