

Gose z trawą cytrynową

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Pilznieński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Puławski | 16 g | 60 min | 8.9 % |
| Aroma (end of boil) | Cascade PL | 25 g | 0 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Ferme |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---|--------|---------|-------|
| Herb | Trawa cytrynowa | 57 g | Boil | 5 min |
| Spice | Skórka z pomarańczy 3 szt. i cytryny 2 szt. | 30 g | Boil | 5 min |
| Spice | Sól niejed | 12 g | Boil | 5 min |