

#36 Gose

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **2.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.9%)	81 %	4
Grain	Pszeniczny	2.1 kg (47.2%)	85 %	4
Grain	Płatki owsiane	0.35 kg (7.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	25 g	70 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Culture	--- g	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	50 g	Mash	10 min
Spice	sól niejodowana	20 g	Boil	5 min
Spice	kolendra	25 g	Boil	5 min