

# fruited Gose

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **3.3**
- 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (57.1%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (19%)	85 %	5
Adjunct	Briess - Red Wheat Flakes	0.5 kg (9.5%)	70 %	4
Grain	Briess - Carapils Malt	0.5 kg (9.5%)	74 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (4.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Aroma (end of boil)	Perle	30 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Salt	30 g	Boil	0 min
Spice	Coriander	25 g	Boil	0 min