

GAZOWANE GOSE

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.1**
- Style **Gueuze**

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 **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.6%) | 81 % | 3 |
| Grain | Pszeniczny | 2 kg (47.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 60 min | 7.6 % |
| Aroma (end of boil) | Hallertau Blanc | 10 g | 10 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Sól himalajska | 25 g | Boil | 10 min |
| Spice | Kolendra | 20 g | Boil | 10 min |

Notes

- 685g agrest (10% cukru) - 6l
 - 285g marakuja (11% cukru) - 6l
 - 342g + 145g multifruit - 5,5l
- Sep 15, 2019, 7:45 PM