

# Gose

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **6**
- SRM **3.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	sól	50 g	Secondary	30 day(s)