

Gose #2.1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 4 kg (56.9%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (14.2%) | 82 % | 5 |
| Grain | Pilznieński | 2 kg (28.4%) | 81 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.03 kg (0.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil | Galaxy | 50 g | 5 min | 15 % |
| Boil | Citra | 50 g | 2 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|------|
| Water Agent | Lactic Acid | 50 g | Mash | --- |