

Gose

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (45.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (45.5%) | 83 % | 5 |
| Grain | Platki owsiane | 0.4 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 7 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 2 min |
| Spice | sól | 15 g | Boil | 2 min |
| Water Agent | bakterie kwasu mlekowego | 1 g | Mash | 48 min |