

# Gose

- Gravity **15 BLG**
- ABV ---
- IBU **18**
- SRM **5.4**
- Style **Berliner Weisse**

## 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2 kg (36.4%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Weyermann - Acidulated Malt	1 kg (18.2%)	80 %	6
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	55 min	3.4 %
Aroma (end of boil)	Simcoe	20 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm blanche	Wheat	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	5 g	Boil	10 min
Flavor	kolendra indyjska	10 g	Boil	10 min
Other	sól morską	40 g	Boil	10 min