

gose

- Gravity **11.2 BLG**
- ABV ---
- IBU **7**
- SRM **3.2**
- Style **Gose**

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 **80 %**
- 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 | Pilzneński | 2 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|-------------------|---------------|-------------|-------------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------------|-------------|---------------|-------------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Spice | sól | 20 g | Boil | 1 min |
| Spice | kolendra | 20 g | Boil | 1 min |