

# Gose

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- Gravity **12.1 BLG**
- ABV ---
- IBU **17**
- SRM **5**
- Style **Grodziskie/Graetzer**

## 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	2.2 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	13 g	25 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s-33	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	sól himalajska	21 g	Boil	10 min
Flavor	kolendra	28 g	Boil	10 min