

# Gose

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.4**

## 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (42.3%)	80 %	4
Grain	Pszeniczny	1.5 kg (28.8%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (5.8%)	61 %	5
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45
Adjunct	Pszenica niesłodowana	1 kg (19.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	25 g	20 min	5.5 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól morską	25 g	Boil	15 min
Spice	Kolendra	20 g	Boil	10 min
Spice	Grys z skórki od cytryny	15 g	Boil	15 min