

GOSE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **8**
- SRM **5.3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- 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	Viking Pale Ale malt	4 kg (72.7%)	80 %	6.5
Grain	Pszeniczny	1.3 kg (23.6%)	85 %	3.5
Grain	Weyermann - Acidulated Malt	0.2 kg (3.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	45 min	2.9 %
Whirlpool	Tomyski	10 g	30 min	2.9 %