

# Gose

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (55%)	81 %	4
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (7.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	15 min
Spice	Sól morską	20 g	Boil	10 min