

## Gose (juicy)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński                 | 2.9 kg (46%)   | 81 %   | 4   |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (39.7%) | 80 %   | 6   |
| Grain | Płatki owsiane             | 0.4 kg (6.3%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)       | 0.5 kg (7.9%)  | 76.1 % | 0   |

### Yeasts

| Name   | Type | Form   | Amount     | Laboratory |
|--------|------|--------|------------|------------|
| WLP644 | Ale  | Liquid | 9700.52 ml | ---        |

### Extras

| Type   | Name                | Amount | Use for   | Time      |
|--------|---------------------|--------|-----------|-----------|
| Spice  | Kolendra            | 20 g   | Boil      | 15 min    |
| Spice  | Sól niejodowana     | 16 g   | Boil      | 15 min    |
| Flavor | Marakuja            | 2500 g | Secondary | 10 day(s) |
| Other  | Pożywka dla drożdzy | 10 g   | Primary   | ---       |