

## Gose z morelami #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.5**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.1%)	80 %	5
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Płatki owsiane	1 kg (17.2%)	85 %	3
Grain	Abbey Malt Weyermann	0.3 kg (5.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa moreli	3000 g	Secondary	7 day(s)
Spice	Sól	20 g	Boil	10 min
Flavor	Kolendra	20 g	Boil	10 min