

# Gose z owocami

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.8**
- 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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (44.4%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (44.4%)   | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 0.5 kg (11.1%) | 60 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 13 g   | 60 min | 4.5 %      |

## Yeasts

| Name             | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Danstar - BRY-97 | Ale  | Dry  | 20 g   | Danstar    |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | truskawki | 700 g  | Secondary | 3 day(s) |
| Flavor | jagody    | 300 g  | Secondary | 3 day(s) |
| Spice  | sól       | 30 g   | Boil      | 10 min   |
| Spice  | kolendra  | 10 g   | Boil      | 30 min   |