

Goseł

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **8**
- SRM **3.3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.1 kg (55%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.75 kg (37.5%) | 83 % | 5 |
| Grain | Oats, Malted | 0.15 kg (7.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 40 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | Sól morską | 10 g | Boil | 15 min |
| Spice | Kolendra | 10 g | Boil | 10 min |