

# Goseł

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- 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