

## Resztki z Gose

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- Gravity **13.1 BLG**
- ABV ---
- IBU **47**
- SRM **5.4**
- Style **American Pale Ale**

### 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.3 kg (6.3%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (10.4%)	80 %	4
Grain	Strzegom Pale Ale	4 kg (83.3%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	25 g	7 day(s)	6 %
Boil	Mosaic	20 g	60 min	11 %
Boil	Mosaic	30 g	10 min	11 %
Boil	Cascade	25 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis