

Gose #2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **11**
- SRM **3.5**

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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (20%)	82 %	5
Grain	Pilzneński	2 kg (40%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	2 min	15 %
Boil	Citra	50 g	2 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	50 g	Mash	---