

## gose tiv fruts

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **3**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (44.8%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1.3 kg (38.8%) | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 0.2 kg (6%)    | 60 %  | 3   |
| Grain | Płatki jęczmienne   | 0.05 kg (1.5%) | 60 %  | 5   |
| Grain | Abbey Castle        | 0.1 kg (3%)    | 80 %  | 45  |
| Sugar | Maltodekstryna      | 0.2 kg (6%)    | 90 %  | 1   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 2 g    | 60 min | 10.5 %     |