Gose na owocki

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **3.8**
- Style **Gose**

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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg *(50%)*	81 %	4
Grain	Pszeniczny	2.6 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	30 min	12.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	22 g	Boil	5 min
Flavor	Sól niejodowana	20 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.