

## Gose #2.1

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- Gravity **11.9 BLG**
- ABV ---
- IBU **15**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale        | 4 kg (56.9%)   | 79 %   | 6   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (14.2%)   | 82 %   | 5   |
| Grain | Pilznieński              | 2 kg (28.4%)   | 81 %   | 4   |
| Sugar | Milk Sugar (Lactose)     | 0.03 kg (0.4%) | 76.1 % | 0   |

### Hops

| Use for | Name   | Amount | Time  | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil    | Galaxy | 50 g   | 5 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    | ---  |