

Gose

- Gravity **12.1 BLG**
- ABV ---
- IBU **20**
- SRM **26.9**
- Style **Berliner Weisse**

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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom pszeniczny | 1.4 kg (31.8%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.6 kg (36.4%) | 80 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.8 kg (18.2%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.4 kg (9.1%) | 80 % | 2 |
| Grain | Strzegom Barwiący | 0.2 kg (4.5%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 20 g | 55 min | 3.4 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| brewferm blanche | Wheat | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | trawa cytrynowa | 20 g | Boil | 10 min |
| Flavor | curacao | 20 g | Boil | 10 min |
| Other | sól morską | 40 g | Mash | 10 min |