

## Gose (juicy)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (46%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (39.7%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	9700.52 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min
Spice	Sól niejodowana	16 g	Boil	15 min
Flavor	Marakuja	2500 g	Secondary	10 day(s)
Other	Pożywka dla drożdzy	10 g	Primary	---