

# Lemon Zest Galaxy Gose

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- Gravity --- **BLG**
- ABV **0**
- IBU **0**
- SRM **0**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.93 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.71 liter(s)**

## Mash information

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

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	White Wheat (US)	2.27 kg	86.37 %	4
Grain	Pilsner (US)	1.36 kg	79.9 %	1
Adjunct	Acidulated Malt (DE)	0.91 kg	58.3 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy (AU)	7.09 g	10 min	14.15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American Ale	Ale	Liquid	ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
	Sea Salt	500 g	Boil	10 min
	Lemon Zest	4000 g	Boil	10 min
	Coriander Seed	1000 g	Boil	10 min