

# sea swallow gose

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- Gravity **11.7 BLG**
- ABV ---
- IBU **11**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.9 kg (43.9%)	85 %	4
Grain	Pilzneński	1 kg (48.8%)	81 %	4
Grain	Płatki owsiane	0.15 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	11 g	Boil	12 min
Spice	sól	4 g	Boil	10 min