

# Gose

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.7**
- Style **Gose**

## 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (48.1%) | 80 %  | 4   |
| Grain | Pszeniczny          | 2 kg (38.5%)   | 85 %  | 4   |
| Grain | Oats, Flaked        | 0.7 kg (13.5%) | 80 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 7.6 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-23 | Lager | Dry  | 11.5 g | S-23       |

## Extras

| Type  | Name            | Amount | Use for  | Time   |
|-------|-----------------|--------|----------|--------|
| Spice | Sól             | 20 g   | Bottling | ---    |
| Spice | Trawa cytrynowa | 20 g   | Boil     | 50 min |

## Notes

- Napar z hibiskusa, schłodzić dolać przed zadaniem drożdży + trawa cytrynowa na koniec gotowania ( biała część/ świeża)  
*Jun 9, 2022, 8:48 PM*