

# Kraken

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt   | 2.3 kg (41.9%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 2.693 kg (49%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (9.1%)  | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 10 g   | 60 min | 12 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type  | Name                   | Amount | Use for | Time   |
|-------|------------------------|--------|---------|--------|
| Spice | Łuska ryżowa 200g      | 200 g  | Mash    | 10 min |
| Spice | Sól morską niejodowana | 23 g   | Boil    | 3 min  |

|       |                              |      |          |       |
|-------|------------------------------|------|----------|-------|
| Spice | Kolendra indyjska            | 24 g | Boil     | 3 min |
| Spice | Kwas mlekowy 80%<br>3ml/litr | 60 g | Bottling | ---   |
| Spice | Witamina C 4g/20l            | 4 g  | Bottling | ---   |