

# Gose z malinami i wiśniami

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale Malt      | 3 kg (49.2%)   | --- % | 7   |
| Grain | Pszeniczny jasny   | 1 kg (16.4%)   | --- % | 6   |
| Grain | Karmelowy jasny    | 0.7 kg (11.5%) | --- % | 30  |
| Grain | Biscuit Malt       | 0.5 kg (8.2%)  | --- % | 50  |
| Grain | Monachijski typ II | 0.5 kg (8.2%)  | --- % | 22  |
| Grain | Płatki jęczmienne  | 0.4 kg (6.6%)  | --- % | 1   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 10 g   | 55 min | 12 %       |
| Boil    | Mosaic | 25 g   | 15 min | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type   | Name                 | Amount | Use for   | Time      |
|--------|----------------------|--------|-----------|-----------|
| Spice  | Kolendra             | 6 g    | Boil      | 4 min     |
| Flavor | sól                  | 16 g   | Secondary | 14 day(s) |
| Flavor | maliny               | 600 g  | Secondary | 14 day(s) |
| Flavor | wiśnie               | 450 g  | Secondary | 14 day(s) |
| Flavor | Lactol, kwas mlekowy | 15 g   | Secondary | 14 day(s) |