

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% 3ml/litr | 60 g | Bottling | --- |
| Spice | Witamina C 4g/20l | 4 g | Bottling | --- |