

Malinowe Gose

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **11**
- SRM **2.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (50%) | 80 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (25%) | 77 % | 4 |
| Grain | Pszeniczny | 0.3 kg (15%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 10 g | 45 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 70 ml | White Labs |
| Lactobacillus plantarum | Ale | Culture | 2.5 g | Serowar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------------------------------|----------------|--------|---------|---------|
| Water Agent | Kwas mlekowy | 3 g | Mash | 120 min |
| 2ml do wystadzania, 1 do zacierania | | | | |
| Water Agent | Sól himalajska | 12 g | Boil | 5 min |

| | | | | |
|--------|----------------|-------|-----------|-----------|
| Flavor | Maliny mrożone | 900 g | Secondary | 14 day(s) |
|--------|----------------|-------|-----------|-----------|