

# Fruit Gose Malina

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny                  | 2.5 kg (35%)   | 68 %   | 4   |
| Grain | Strzegom Pilzneński         | 2.5 kg (35%)   | 80 %   | 4   |
| Grain | Płatki owsiane              | 0.8 kg (11.2%) | 68 %   | 3   |
| Grain | Płatki jęczmienne           | 0.8 kg (11.2%) | 68 %   | 3   |
| Sugar | Milk Sugar (Lactose)        | 0.25 kg (3.5%) | 76.1 % | 0   |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (4.2%)  | 80 %   | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 9.75 g | 50 min | 12.8 %     |

## Yeasts

| Name                 | Type | Form  | Amount    | Laboratory |
|----------------------|------|-------|-----------|------------|
| Danstar - Nottingham | Ale  | Slant | 216.67 ml | Danstar    |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Other  | Pożywka        | 3.68 g | Boil      | 10 min    |
| Spice  | Kolendra       | 25 g   | Boil      | 8 min     |
| Spice  | Sól himalajska | 28 g   | Boil      | 8 min     |
| Flavor | Maliny świeże  | 4000 g | Secondary | 12 day(s) |