

# 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)
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