

Raspberry Gose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **4.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (62.5%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (25%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galaxy | 3.5 g | 30 min | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|-----------|
| Water Agent | chlerek wapnia | 5 g | Mash | 60 min |
| Other | sanprobi IBS | 3 g | Mash | 10000 min |
| Fining | whirlflock | 1 g | Boil | 5 min |

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|--------|-----------------|--------|-----------|-----------|
| Flavor | kolendra | 27 g | Boil | 10 min |
| Flavor | sól niejodowana | 15 g | Boil | 10 min |
| Flavor | maliny | 1000 g | Secondary | 14 day(s) |