

# 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

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