

# Gose - malina 40L

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **3.6**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (34.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	3.33 kg (38.2%)	82 %	5
Grain	Płatki owsiane	0.8 kg (9.2%)	85 %	3
Grain	Zakwaszający Bestmalz	1.6 kg (18.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	53.33 g	60 min	3.5 %
Aroma (end of boil)	Sybillia	13.33 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	14.67 g	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	50 g	Boil	5 min
Spice	Sól himalajska	40 g	Boil	3 min
Water Agent	Gips	8 g	Mash	70 min
Fining	Whirlfloc T	5 g	Boil	10 min
Other	Kwas mlekowy	80 g	Bottling	---
Spice	Pulpa malinowa	2666.67 g	Secondary	7 day(s)