

# Gose z malinami i wiśniami

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3 kg (49.2%)	--- %	7
Grain	Pszeniczny jasny	1 kg (16.4%)	--- %	6
Grain	Karmelowy jasny	0.7 kg (11.5%)	--- %	30
Grain	Biscuit Malt	0.5 kg (8.2%)	--- %	50
Grain	Monachijski typ II	0.5 kg (8.2%)	--- %	22
Grain	Płatki jęczmienne	0.4 kg (6.6%)	--- %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	55 min	12 %
Boil	Mosaic	25 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	6 g	Boil	4 min
Flavor	sól	16 g	Secondary	14 day(s)
Flavor	maliny	600 g	Secondary	14 day(s)
Flavor	wiśnie	450 g	Secondary	14 day(s)
Flavor	Lactol, kwas mlekowy	15 g	Secondary	14 day(s)