

GOSE Z MALINAMI

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (41.7%)	81 %	4
Grain	Pszeniczny	1 kg (41.7%)	85 %	4
Grain	Zakwaszający	0.2 kg (8.3%)	--- %	---
Grain	Płatki owsiane	0.2 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	5 g	60 min	7 %
Boil	Perle	10 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	30 g	Secondary	7 day(s)
Spice	Kolendra	10 g	Boil	5 min
Spice	Sól himalajska	14 g	Boil	5 min

Flavor	Maliny	450 g	Secondary	7 day(s)
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