

# Kwasior Maraja Gose ~12 blg + owocki

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (26.8%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (8.9%)	61 %	5
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	28 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa marakuja	850 g	Secondary	0 day(s)
Flavor	Kwas mlekowy	50 g	Secondary	0 day(s)