

# Malinowe Gose

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (34.1%)	80 %	4
Grain	Pszeniczny	1.7 kg (38.6%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.8 kg (18.2%)	80 %	6
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lallemand	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	25 g	Boil	10 min
Fining	Whirlfloc	0.5 g	Boil	10 min
Flavor	Sól	15 g	Boil	10 min
Other	Łuska gryczana	300 g	Mash	60 min

## Notes

- 23l do zacierania, 7l do wyładzania  
*Jun 20, 2020, 3:17 PM*