

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