

# Fruit Gose Malina

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (35%)	68 %	4
Grain	Strzegom Pilzneński	2.5 kg (35%)	80 %	4
Grain	Płatki owsiane	0.8 kg (11.2%)	68 %	3
Grain	Płatki jęczmienne	0.8 kg (11.2%)	68 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (3.5%)	76.1 %	0
Grain	Weyermann - Acidulated Malt	0.3 kg (4.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9.75 g	50 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	216.67 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	Pożywka	3.68 g	Boil	10 min
Spice	Kolendra	25 g	Boil	8 min
Spice	Sól himalajska	28 g	Boil	8 min
Flavor	Maliny świeże	4000 g	Secondary	12 day(s)