

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) |