

Gose z malinami i wiśniami

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale Malt | 3 kg (49.2%) | --- % | 7 |
| Grain | Pszeniczny jasny | 1 kg (16.4%) | --- % | 6 |
| Grain | Karmelowy jasny | 0.7 kg (11.5%) | --- % | 30 |
| Grain | Biscuit Malt | 0.5 kg (8.2%) | --- % | 50 |
| Grain | Monachijski typ II | 0.5 kg (8.2%) | --- % | 22 |
| Grain | Płatki jęczmienne | 0.4 kg (6.6%) | --- % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 55 min | 12 % |
| Boil | Mosaic | 25 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|-----------|
| Spice | Kolendra | 6 g | Boil | 4 min |
| Flavor | sól | 16 g | Secondary | 14 day(s) |
| Flavor | maliny | 600 g | Secondary | 14 day(s) |
| Flavor | wiśnie | 450 g | Secondary | 14 day(s) |
| Flavor | Lactol, kwas mlekowy | 15 g | Secondary | 14 day(s) |