

# Kraken

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.3 kg (41.9%)	83 %	5
Grain	Viking Pilsner malt	2.693 kg (49%)	82 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	Łuska ryżowa 200g	200 g	Mash	10 min
Spice	Sól morską niejodowana	23 g	Boil	3 min

Spice	Kolendra indyjska	24 g	Boil	3 min
Spice	Kwas mlekowy 80% 3ml/litr	60 g	Bottling	---
Spice	Witamina C 4g/20l	4 g	Bottling	---