



MadMann Blackberry Gose

16-E Belgian Specialty Ale

Size: 5 gal @ 68 °F

Efficiency: 92.0%

Attenuation: 85.0%

Original Gravity: 1.052

Terminal Gravity: 1.008

Color: 3.05

Alcohol: 5.84%

Bitterness: 9.5

Ingredients:

4 lb (50.0%) White Wheat Malt - added during mash

3 lb (37.5%) Pilsen Malt - added during mash

1 lb (12.5%) Acidulated Malt - added 20 into mash rest

0.24 oz (13.5%) Perle (8.3%) - added during boil, boiled 60 m

3 tsp. Sea Salt - added during boil, boiled 10 m

0.1 lb (86.5%) Sorachi Ace (12.9%) - added dry to secondary fermenter

0.8 lb Blackberries (pureed) - added dry to secondary fermenter

10 mL Lactic Acid - added dry to secondary fermenter

final pH of beer 3.8

