

Endless Summer - gose z morelą Hołda dla pana Scootera

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **3.9**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (41.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (41.7%) | 81 % | 6 |
| Grain | Płatki orkiszowe | 0.4 kg (8.3%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Herb | Kolendra indyjska | 6 g | Boil | 5 min |
| Flavor | sól | 14 g | Boil | 5 min |

| | | | | |
|--------|------------------------|--------|-----------|----------|
| Flavor | Limonki zest z 2 sztuk | 20 g | Boil | 5 min |
| Other | Pulpa morele | 1000 g | Secondary | 7 day(s) |
| Other | Łuska ryżowa | 100 g | Mash | 90 min |