

# 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