

# G0se

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **3**
- SRM **3.9**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (41.7%)	80 %	7
Grain	Pszeniczny	2 kg (41.7%)	85 %	4
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	50 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	30 g	Boil	5 min
Spice	sól	24 g	Boil	5 min
Water Agent	Bakterie: Helveticus / Delbruecki z serowara (PG)	15 g	Mash	1440 min

## Notes

- <https://www.piwo.org/forums/topic/14390-alderaan-brewery/page/8/?tab=comments#comment-442109>  
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