

# Sour Wild Brett Gose

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **6**
- SRM **3.9**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński | 1.5 kg (27.3%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (36.4%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (18.2%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 1 kg (18.2%)   | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 20 g   | 30 min | 3.5 %      |

## Yeasts

| Name                                | Type | Form   | Amount  | Laboratory |
|-------------------------------------|------|--------|---------|------------|
| Lochristi<br>Brettanomyces<br>Blend | Ale  | Liquid | 1000 ml | Yeast Bay  |
| l.plantarum                         | Ale  | Dry    | 11 g    | Apteka :)  |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Flavor | Sól  | 18 g   | Boil    | 60 min |

|             |                           |        |           |          |
|-------------|---------------------------|--------|-----------|----------|
| Flavor      | kolendra                  | 15 g   | Boil      | 10 min   |
| Flavor      | zest cytrynowy (1szt)     | 15 g   | Boil      | 10 min   |
| Flavor      | zest cytrusowy (2 sztuki) | 30 g   | Boil      | 10 min   |
| Water Agent | H3PO4                     | 7 g    | Mash      | 70 min   |
| Other       | Maliny                    | 2400 g | Secondary | 7 day(s) |