Gose Ściu Króli *nie gueuze

- Gravity **11 BLG**
- ABV **---**
- IBU **10**
- SRM **4.4**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.7 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg *(46%)*	80 %	4
Grain	Strzegom Pszeniczny	1.8 kg *(46%)*	81 %	6
Grain	Weyermann - Acidulated Malt	0.25 kg *(6.4%)*	80 %	6
Grain	Płatki owsiane	0.065 kg *(1.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	20 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
L.casei	Ale	Culture	--- g	---
Safale S-33	Wheat	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min
Spice	Sól morska	20 g	Bottling	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.