

## Gueuze (kettle sour)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Acid Malt	0.5 kg (9.1%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	50 min	3.5 %
Boil	Sybilla	20 g	20 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	lactobacillus	200 g	Mash	2 min
200mld bakterii na 2 dni				
Fining	mech islandzki	8 g	Boil	10 min
Spice	sól niejodowana	20 g	Boil	10 min

### Notes

- Po filtracji brzczka gotowana przez 20minut. Po ostudzeniu do 25C dodanie lactobacillus. Szczelne trzymanie w garze przez 2 dni.  
*Apr 22, 2018, 1:12 AM*