

# Konkwistador

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **3.6**
- 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 **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki pszeniczne	1 kg (20%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11.5 g	Mangrove Jack's
bakterie lacidobacillus plantarum	Ale	Dry	1 g	SanprobiBS

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra indyjska	15 g	Boil	5 min
Flavor	sól	20 g	Boil	5 min

Flavor	malina mrozona	1200 g	Secondary	7 day(s)
Other	łuska ryżowa	100 g	Mash	90 min