

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 | lunga | 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 morską | 20 g | Bottling | --- |