

gose

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **11**
- SRM **4.2**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.9%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (50.8%)	81 %	6
Grain	Viking Pale Ale malt	0.5 kg (8.5%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min
Spice	sól niejodowana	20 g	Boil	10 min

Notes

- Zakwaszanie przez 48h bakteriami z probiotyku dicoflor. Po zakwaszeniu gotowanie przez godzinę i chmienie.
Dec 20, 2018, 7:24 AM