

# Sour Wild Brett Gose

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **6**
- SRM **3.9**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (27.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Brettanomyces Blend	Ale	Liquid	1000 ml	Yeast Bay
l.plantarum	Ale	Dry	11 g	Apteka :)

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	18 g	Boil	60 min

Flavor	kolendra	15 g	Boil	10 min
Flavor	zest cytrynowy (1szt)	15 g	Boil	10 min
Flavor	zest cytrusowy (2 sztuki)	30 g	Boil	10 min
Water Agent	H3PO4	7 g	Mash	70 min
Other	Maliny	2400 g	Secondary	7 day(s)