

New Wave Gose

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński | 3 kg (57.7%) | 81 % | 4 |
| Grain | Oats, Flaked | 1 kg (19.2%) | 80 % | 2 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (9.6%) | 78 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (9.6%) | 77 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (3.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| WLP066 - London Fog | Ale | Dry | 11 g | White Labs |
| MSE Lacto | Ale | Dry | 3 g | Serowar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------------|--------|-----------|-----------|
| Water Agent | CaCl ₂ | 2.86 g | Mash | 60 min |
| Water Agent | Lactic Acid | 2.86 g | Mash | 60 min |
| Fining | Whirlfloc-T | 1.43 g | Boil | 10 min |
| Flavor | Limonka | 250 g | Secondary | 14 day(s) |
| Flavor | Wiśnie | 5000 g | Secondary | 14 day(s) |