

# New Wave Gose

- Gravity **12.9 BLG**
- ABV **5.2 %**
- 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	Pszeniczny	1 kg (19.2%)	85 %	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	CaCl2	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)