

New Wave Gose

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **17**
- SRM **4.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

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

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (55.6%) | 81 % | 4 |
| Grain | Oats, Flaked | 1.5 kg (16.7%) | 80 % | 2 |
| Grain | Castlemalting - Cara Clair | 1 kg (11.1%) | 78 % | 4 |
| Grain | Wheat, Flaked | 1 kg (11.1%) | 77 % | 4 |
| Grain | Chit Malt | 0.5 kg (5.6%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 5 g | Mash | 60 min |

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|-------------|-------------|--------|-----------|-----------|
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
| Flavor | Biała Guawa | 2000 g | Secondary | 14 day(s) |
| Flavor | Mango | 1600 g | Secondary | 14 day(s) |
| Flavor | Wiśnie | 800 g | Secondary | 14 day(s) |