

## 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 |

|             |             |        |           |           |
|-------------|-------------|--------|-----------|-----------|
| 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) |