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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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)