

Gose

An old German beer style from Leipzig, Gose (pronounced go-zuh) is an unfiltered wheat beer made with 50-60% malted wheat, which creates a cloudy yellow color and provides a refreshing crispness and twang. A Gose will have a low hop bitterness and a complementary dryness and spice from the use of ground coriander seeds and a sharpness from the addition of salt.

Ingredients

3.3 lb. Muntons Wheat Liquid Malt Extract
2 lb. Briess Pilsen Dried Malt Extract

1 oz. Huell Melon Hop Pellets with 60 minutes left in the boil.
0.5oz. Coriander & 1oz. Brewer's Sea Salt with 10 minutes left in the boil.

Wyeast 1007 German Ale or Safbrew K-97 German Ale Yeast

5oz. container 88% lactic acid (to taste) at packaging.

OPTIONAL (NOT INCLUDED): 8oz. Amoretti All-Natural flavor extract of your choice (to taste) at packaging.

Statistics

Original Gravity	1.046
Final Gravity	1.010
Alcohol Content	4.7%

Procedure

A **few hours before you begin to brew**, prepare your yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Bring to a boil up to 2.5 gallons of cold water, maintaining enough head space to avoid boil-overs.
2. Remove the pot from the heat. Add all the liquid malt extract, keeping the kettle off the burner and stirring until the malt extract is *completely* dissolved.
3. Put the pot back on the burner and bring back to a boil. Once boiling, place the bittering hops into a muslin bag, add them to the pot, and set a timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
4. After 50 minutes of boiling, remove the pot from the heat (no need to stop the timer), add the 2 lbs of dried malt extract, and stir until completely dissolved, then add salt and coriander.
5. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the bags with the hops from the kettle.
6. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
7. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired to determine original gravity. Add the yeast to the wort.
8. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter for two weeks until active fermentation is done (no signs of active fermentation for the last 2-3 days).
9. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Add lactic acid and optional flavoring to taste. We recommend starting with half of each bottle, mixing gently with a sanitized spoon, then taste to see if you want to add more. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

Keystone Homebrew Supply

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