



Kaiserring Gose

A refreshing Gose style beer, this is the second Brewer's Choice award in the Indy Brew Battle won by Mike Beck. We include both standard brewing instructions using Lallemand's Philly Sour culture, or Mike's more advanced kettle sour instructions for adventurous brewers!

BEER SPECS

Original Gravity:

1.048 – 1.050 @ 65% efficiency

1.052 – 1.054 @ 70% efficiency

1.056 – 1.058 @ 75% efficiency

Final Gravity:

1.008 – 1.011

IBU: 12 – 16

ABV%: 4.8% – 6.6%

Yield: 5 Gallons

NOT INCLUDED

SEA SALT

Yeast

Bottle Caps

Priming Sugar

YEAST SUGGESTIONS

Lallemand Philly Sour Dry Yeast

MASH & FERMENTATION

Suggested Mash Temperature:

60 minutes @ 141° – 143°F.

Fermentation Schedule:

We recommend a primary fermentation of 1 to 2 weeks at 68° - 86°F. You can do a secondary for an additional week or two before bottling or kegging, if desired.

MALT BILL

5.0 lbs. German Pilsner Malt

5.0 lbs. German Wheat Malt

BOIL SCHEDULE - ** 15 MINUTE BOIL ** All items addend at beginning of boil

0.5 oz. Galaxy Hops	Added at the beginning of the 15 minute boil
0.5 oz Coriander (lightly crushed)	Added at the beginning of the 15 minute boil
0.5 oz Sea Salt (**NOT INCLUDED**)	Added at the beginning of the 15 minute boil

BREWER'S NOTES

Advanced Brewing Instructions: Mike Beck, the winner of the Indy Brew Battle Competition, used the following method to brew his award-winning beer. These brewing instructions are a bit more advanced, requiring time for a kettle sour, but we include them here in case you want to brew this beer just like he did!

After collecting wort from the mash, Boil the wort for 15 minutes, then chill to 95F and add Omega Yeast Labs OYL-605 Lactobacillus Blend. Cover and allow to sour. In this time, the beer will come down to ambient temperature.

After 2 days (or when pH reaches around 3.8-3.6 or desired sourness is reached), bring wort to a boil, and follow boil schedule above. Once boil is over, chill to 64-72F, move to a sanitized carboy and add an ale culture, such as Omega Yeast Labs OYL-004 West Coast Ale I, Safale US-05 or an equivalent culture. Ferment for 10-14 days at 64-72F.