



# 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: 1.051 – 1.055

Final Gravity: 1.011 – 1.014

IBU: 12 – 15

ABV%: 4.9% – 5.8%

Yield: 5 Gallons

## YEAST SUGGESTIONS

Lallemand Philly Sour Dry Yeast

## HELPFUL INFORMATION

Wort = unfermented beer

Rack = transfer from vessel to vessel

Pitch = add yeast to the fermenter

OG = Original Gravity: Specific Gravity  
Before Fermentation

FG = Final Gravity: Specific Gravity After  
Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

IBU = Intl. Bittering Units

Alcohol by Volume Equation:

$(OG - FG) * 131.25$

## FERMENTABLES AND SPECIALTY GRAINS

3 lbs. Light Dry Malt Extract

3 lbs. Wheat Dry Malt Extract

## 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

## NOT INCLUDED

**\*\*SEA SALT\*\***

Yeast

Bottle Caps

Priming Sugar

**INCLUDED Muslin Bags:**

**1 grain, 0 hop**

# BREWING INSTRUCTIONS

## PRIOR TO BREWING

1. Clean & Sanitize all equipment, tubing, etc.
2. If using Omega, Imperial Organic or White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

## FERMENTATION

1. Primary Fermentation: Allow beer to ferment 7-14 days, then proceed to STEP 2 or 3
2. Secondary Fermentation (Optional): Transfer beer to a 5 gallon carboy, leaving behind the sediment, and allow to sit for an additional 1-2 weeks, then proceed to STEP 3
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete (Reference Final Gravity under "Beer Specs" section on Pg.1)

## BREWING DAY

1. Fill kettle with water and heat to 160F
  - a. Partial Boil Method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume
  - b. Full Boil Method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil
2. Turn off burner (or remove kettle from heating element if using electric). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Don't squeeze the bag.
3. While stirring, add malt extracts until fully dissolved.
4. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
5. Follow **Boil Schedule** on the first page for adding your hops and other ingredients during the boil.
6. At the end of boil, chill wort as quickly as possible to **68-86F** with a wort chiller or ice bath.
7. Siphon cooled wort into fermenter leaving as much sediment behind in the kettle as possible:
  - a. Partial Boil: Add sterile water (packaged drinking water is preferred) to the fermenter to reach 5.25 gallons
  - b. Full Boil: Siphon entire volume of wort into fermenter
8. **Aerate wort** by stirring, shaking, or oxygenating
9. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
10. Move fermenter to a dark place with a steady temperature of **68-86F**.

## BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment, and bottling bucket
3. Dissolve **3/4 cup (5oz) priming sugar** in 2 cups boiling water. Boil for 4 minutes then chill to 70-80F and add to your bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated.

## TIPS FOR SUCCESS

1. Clean and Sanitize!
2. Avoid using softened water or reverse osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water touches all the grain.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking/transferring, be sure not to introduce oxygen into your beer by splashing or shaking (except during the initial aeration/oxygenation process prior to fermentation).
9. Maintain a constant temperature during fermentation.