



Kaiserring Gose – Another winning beer from Mike Beck!

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 IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

This beer is mashed at 141-143F for 60 minutes before the wort is collected.

Standard Fermentation Schedule:

We recommend a primary fermentation of two weeks at 68° - 86°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

5lbs. German Pilsner Malt

5 lbs. German Wheat Malt

FERMENTABLES

15 Minute Boil - All items added at the beginning of the 15 minute boil:

0.5 oz. Galaxy Hops

0.5 oz Coriander, lightly crushed

0.5 oz Brewer’s Sea Salt

1.0 tsp Irish moss (*optional*)

BOIL SCHEDULE

YEAST SUGGESTION: Lallemand Philly Sour Dry Yeast

FOR ADVANCED BREWING INSTRUCTIONS: One pack of Omega Yeast Labs OYL-605 Lactobacillus Blend and one pack of an American Ale strain, such as Omega Yeast Labs OYL-004 West Coast I or Safale US-05

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.

