



## Gose

### Ingredients

5lbs Wheat Dry Malt Extract \_\_\_\_\_  
5 Lactobacillus Plantarum pills \_\_\_\_\_  
.5oz Coriander  
1 Package US-05 Yeast \_\_\_\_\_  
Bottle Caps \_\_\_\_\_  
Priming Sugar \_\_\_\_\_  
You will need to supply .5oz if salt

### Gose Specs

ABV: 5.20%  
IBU's: We don't need no stinking hops  
Original Gravity (OG): 1.045  
Final Gravity (FG): 1.009  
Color: Straw

### Directions

\* Read all recommended procedures and material before you begin to brew.

\* All equipment must be cleaned and sanitized prior to brewing. It is especially important to clean and sanitize the equipment that comes in contact with your beer after it has been boiled. It must be properly sanitized or you risk affecting the taste and quality of your beer. Please call us if you have any questions or our uncertain about sanitizing. Please make sure your kit contains, malt extract, hops, corn sugar, and yeast before brewing.

### **Brewing**

1. Add 2.5 gallons of clean water to your sanitized boiling pot. Bring to boil.
2. Turn off the heat and add the malt extract. Dissolve the extract in the water by stirring. Bring to a boil.
3. Boil for 5 minutes
4. Add salt and coriander. Boil for 10 minutes
5. Turn off heat and begin cooling process.
6. Cool your boiling pot filled with wort by placing it the your sink filled with cold water. Add ice to the water around the pot to accelerate the cooling process. Also stir the wort periodically. When not stirring keep the lid on your brew pot. Replace the water around your pot with cold water when it becomes warm. Continue to cool the wort until it reaches 130°F. This should take at least 20 minutes. A copper wort chiller can also be used to cool your wort. Ask us about purchasing one if you would like.
7. If you can: Before you pour wort, purge your vessel with CO2. You can do this by using your CO2 from your kegging system, or taking a very small piece of dry ice and dropping it into your fermenter. If you cannot do this step, no worries, just be careful about not aerating your wort. Pour your wort into the sanitized fermenter. Top off the wort with cold water to the 5 gallon mark. Make sure it is 90-95°F.
8. Making sure your hands are sanitized, take the Plantarum pills and pull them apart sprinkling the contents into the wort.



9. Open your fermenter and remove about 8 oz. of wort with a sanitized cup or beer thief. Do not touch the wort in the fermenter with your hands. Take the wort sample and pour it into your test jar with the hydrometer in it until it floats. Record the specific (original) gravity and the potential alcohol readings. If wort is too foamy to record accurately, set aside until it settles. Place the sanitized lid on your fermenter making sure that it is locked securely. Now place your airlock, which has been sanitized and left half filled with sanitizing solution, into the lid.
10. Place the fermenter in a warmer place around your house (70~).
11. After 24 hours, open your fermenter and pitch the US-05 yeast packet.
12. 7-10 days after brewing transfer your beer to a secondary fermenter (carboy) if you have one. Secondary fermentation is not necessary, but does improve the clarity and flavor of your beer. If you do not have a secondary fermenter then allow beer to stay in the primary for this 7-10 days. Open your fermenter and remove a sample of your beer (8oz.) with a sanitized cup or beer thief. Record your specific gravity and potential alcohol readings. Repeat this step every day until your readings stay the same for two days. This ensures that your fermentation is complete. If you are unsure error on the side of caution and wait a few days. Once you are sure that fermentation is complete you can determine the alcohol content of your beer by subtracting the first potential alcohol reading from your final reading (8.0% - 1.5% = 6.5%). Now it's time to bottle.

## **Bottling**

1. Clean and sanitize all your bottles. You will need about 48 12oz. bottles or 27 22oz. bottles with non screw off caps. They can be purchased at O'Connor's or saved from your personal drinking stash.
2. Boil about 8oz. of water with your 5oz. of priming sugar for 10 minutes & stir until dissolved. Add this hot solution to your bottling bucket.
3. Siphon your beer from the fermenter to the bottling bucket. Try to leave as much sediment behind on the bottom of the fermenter. Gently stir to mix your sugar solution with your beer.
4. Place your bucket on a table. Remove the hose from the siphon unit, sanitize it then attach it to the spigot on your fermenter. Next attach the bottle filler to the other end of the hose. Open the spigot and allow the beer to fill the hose. Fill each bottle by pressing the bottle filler to the bottom of each bottle. When the beer reaches the top of the bottle pull the bottle filler out of the bottle. When this is done it should leave the correct amount of head space in the bottle.
5. Sanitize your caps by soaking them in your sanitizing solution. To cap place a cap on each bottle and crimp with your capping device. Do not apply too much pressure; just let the capper do the work.
6. Natural carbonation occurs as a result of the suspended yeast in your beer consuming the priming sugar. Allow the beer to carbonate at room temperature (60-70 deg F) for about 10 days before refrigerating. Additional aging will improve the clarity and flavor of your beer. **ENJOY!**

### **Keys for Success:**

**Making sure the wort is 90-95 is absolutely crucial. If this temperature is not achieved, souring of the wort could take over 2 weeks, instead of over night.**

**Make sure your transfer incurs as little agitation to prevent aeration of the wort. Unlike other styles, it is key not to aerate your wort.**