

All Grain Recipe

99-1111

Gose Beer

This obscure beer style, which is slightly salty and slightly sour is an old German unfiltered wheat beer.

Procedure: Please read all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process. It is important to thoroughly clean and sanitize all of your brewing equipment.

Original Gravity: 1.057

Alcohol by Volume: 5.53

Final Gravity: 1.014

Color SRM: 6.28

IBU: 8.28

Sparge Conversion After mashing for one hour, you will want to check for conversion of starch to sugar. This will be done by placing a small amount of grain free wort on a white place to both. Add not one for the wort if quickly disappears or stays/remains red, you are ready to unwell will be done by placing a small amount of grain free wort. You will not an advertise the bottom of your wash and grow of brew. Conversion After mashing for one hour, you will want to check for conversion of starch to sugar. This will be done by placing a small amount of grain free wort on a white place to bowl. Add one drop of "Incurve of lodine" to the wort. If it quickly disappears or stays/remains red, you are ready to move on. If the lodine turn block, starch is still present, return the land run are tweets. Calibrate your shall be done by placing a small amount of grain free wort on a white plate or bowl. Add one drop of "Tincurve of lodine" to the wort. If it quickly disappears or stays/remains red, you are ready to move on. If the lodine turn block, starch is still present, return the land run are vet est. Calibrate your shallow the word in clear, sparging is your next process. Sparging is not more than 12 gallon. When word is clear, sparging is your next process. Sparging is not more than risingly the sweet word from the word in clear, sparging is your next process. Sparging is not more than risingly the sweet word from the word in clear, sparging is your mext process. Sparging is not more than risingly the sweet word from the bottom of your mash tun. This process (your boil due to expound your word from the spice at the bottom of your wash tun. This process of the grain the July Sparging is not more than risingly the sweet word from the word is clear, sparging is your next process. Sparging is not more than risingly the sweet word from the boil which was the process and the process and the process to be set at the bottom of your gravity will be lower. Take your time! Boil							100 : 0.20
you measured your water and grains correctly. Replace lid and "Mash" for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water for your expected final volume (5 gallons if you want five gallons of brew). Conversion After mashing for one hour, you will want to check for conversion of starch to sugar. This will be done by placing a small amount of grain free wort on a white plate or bowl. Add one drop of "Tincture of Iodine" to the wort. If it juickly disappears or stays/remains red, you are ready to move on. If the loddine turns black, starch is still present, return the lid and run a few test. Calibrate your hermometer. Recheck the temperature of the mash. If both are accurate, do another iodine test every 20 minutes until conversion is complete. Sparge Conversion is now complete. Slowly drain 17 gallon of wort and pour it back on top of your mash. This process (Vortaut) is used to clear your wort. You may need to run more than 172 gallon. When wort is clear, sharqing is your next process. Sparging is no more than rising the sweet wort from the grains in your mash tun. You will want to gently pour 200°F water over your grains (try to keep an inch or so of clean water on top of the grain bed). SLOWLY collect your wort from the spoigot at the bottom of your mash tun. This process should take ONE HOUR. If this is rushed, your gravity will be low. Jake your time! Boil After ONE HOUR and you have collected enough wort, it is time to start your boil. Keep in mind you will lose approximately 17% of your boil due to evaporation. If you want five gallons of beer, start with six gallons of wort. You are now on familiar ground. You will simply add your hops as scheduled in the recep. Is one each add appetually a scheduled in the recep. Is one each add appetually a scheduled in the recep. Is one each add appetually a scheduled in the recep. Is one each add to the last 5 minutes of the boil. This recipe contains - after 60 minutes of boiling, turn the flame off (remove from heat sour	Clean	tun. Add 1 quart of 180°F water for every pound of grain to be mashed (add water first). By adding water first, you will pre-heat your mash tun. Stir water until your temperature hits 170°F. It is now time to add your CRUSHED grains to the cooler. Gently dough grains in until all grain is covered by					2 lbs Wheat Avangard Malz Premium
done by placing a small amount of grain free wort on a white plate or bowl. Add one drop of "Tincture of Iodine" to the wort. If it quickly disappears or stays/remains red, you are ready to move on. If the iodine turns black, starch is still present, return the lid and run a few test. Calibrate your thermometer. Recheck the temperature of the mash. If both are accurate, do another iodine test every 20 minutes until conversion is complete. Sparge Conversion is now complete. Slowly drain 1/2 gallon of wort and pour it back on top of your mash. This process (Vorlauf) is used to clear your wort. You may need to run more than 1/2 gallon. When word is clear, sparging is your next process. Sparging is no more than rinsing the sweet wort from the grains in your mash tun. You will want to genity bour 200°F water over your grains fry to keep an inch or so of clean water on top of the grain bed). SLOWLY collect your wort from the spigot at the bottom of your mash tun. This process should take One HOUR. If this is rushed, your gravity will be lowtake your time! Boil After ONE HOUR and you have collected enough wort, it is time to start your boil. Keep in mind you will lose approximately 15% of your boil due to evaporation. If you want five gallons of beer, start with six gallons of wort. You are now on familiar ground, You will simply add your hose scheduled in the recipe. No need to add specialty grains, they were in your mash. Be sure to add your wort chiller to the last 15 minutes of the boil. Hop Schedule Coriander Seed 1 oz Sea Salt 1 oz please add to the last 5 minutes of the boil. This recipe contains - after 60 minutes of boiling, turn the flame off (remove from heat source) and add. Take the reading. This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading. This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading. Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch accordin	Mash	you measured your water and grains correctly. Replace lid and "Mash" for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water for your expected final volume (5					
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At this point, follow bottling or kegging proceduresCheers!	Bottling						
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