

SoCo Homebrew www.socohomebrew.com info@socohomebrew.com (512) 428-6564

## Recipe Name: SoCo Gose (Kettle Sour)

All Grain – Advanced Brewing	Notes About My Beer:
Recipe Style: <b>Gose</b>	Appearance
Brewing Statistics:	
Estimated Original Gravity (OG): 1.044	
Actual Original Gravity (OG):	Aroma
Estimated Final Gravity (FG): 1.009	
Actual Final Gravity (FG):	
Estimated Alcohol By Volume (ABV): 4.6%	Flavor
Actual Alcohol By Volume (ABV):	
Intl. Bitterness Units (IBU): 7.8	
SRM (Color): 3.0	Overall
Grains Included in this Kit:	Overali
4 LB Pilsen Malt	
4.5 LB German Wheat Malt	-
Hops & Spices Included in this Kit:	
0.5 oz Hallertau Hops 15 minutes remaining in boil	-
0.5 oz Sea Salt 15 minutes remaining in boil	
0.5 oz cracked coriander 15 minutes remaining in boil	
Total Boil Time: 30-60 Minutes	
Recommended Yeast (Sold Separately)	

## **Lactobacillus Options:**

- White Labs WLP 672 Lactobacillus Brevis
- Omega OYL-605 Lactobacillus Blend
- Lallemand Wildbrew Sour Pitch Dry Bacteria

## German Ale Yeasts:

- Fermentis Safale K-97 Dry Yeast
- White Labs WLP029 German Ale/Kolsch
- Wyeast 1007 German Ale
- Omega OYL 044 Kolsch
- Imperial Organic G02 Kaiser