

13. Sour Ales

Our Easy Brewing recipes use acidulated malt to give these ales a sharp sour flavor. The Advanced Brewing recipes use bacteria culture to naturally sour these beers. Using bacteria cultures can bring out more complex sour flavors than using acidulated malt.

13A. Berliner Weisse

SoCo - Berliner Weisse (Easy Brewing)

[All Grain Link](#)

[Partial Mash Link](#)

Our berliner weisse is a pale and low alcoholic German wheat beer with a clean lactic sourness derived from the addition of acidulated malt to the mash. This is an easy way to make a berliner weisse beer that does not require the addition of lactobacillus. If you would like to brew using advanced homebrew techniques, then consider our Berliner Weisse Advanced Brewing Partial Mash Recipe Kit.

ABV: 3.5%

IBU: 5.4

SRM: 2.9

SoCo - Berliner Weisse (Advanced Brewing)

[All Grain Link](#)

[Partial Mash Link](#)

Our berliner weisse is a pale and low alcoholic German wheat beer with a clean lactic sourness derived from the addition of lactobacillus during fermentation. This recipe goes beyond basic brewing techniques and requires a longer fermentation period. Be cautious when using lactobacillus with the same equipment that is used to make other styles of beer. You may inadvertently sour the other beers. If you would like to brew using easier methods, then consider our Berliner Weisse Easy Brewing Partial Mash Recipe.

ABV: 3.6%

IBU: 5.4

SRM: 2.5

13B. Gose

SoCo - Gose (Easy Brewing)

[All Grain Link](#)

[Partial Mash Link](#)

A Golden German ale that's both pleasantly sour and slightly salty. A hint of coriander on the nose, this recipe beer is light, cloudy, and refreshingly crisp. This recipe uses Acidulated Malt to give this beer sour flavor.

ABV: 4.58

SRM: 3.0

IBU: 7.0

SoCo - Gose (Kettle Sour)

[All Grain Link](#)

[Partial Mash Link](#)

Our Gose is a pale and low alcoholic German wheat beer with a clean lactic sourness derived from the addition of lactobacillus during the kettle sour process. This recipe goes beyond basic brewing techniques and requires a longer brew period. You will be adding lactobacillus to the kettle after the mash and letting the beer sit in the kettle for 24-72 hours before you begin the boil. Be cautious when using lactobacillus with the same equipment that is used to make other styles of beer. You may inadvertently sour the other beers. If you would like to brew using easier methods, then consider our Gose Easy Brewing All Grain Recipe.

ABV: 4.6%

IBU: 7.8

SRM: 3.0