Cemetery Sunset - Boysenberry Gose (AG) 23L

Gose (23 G)

Type: All Grain
Batch Size: 23.00 L
Boil Size: 28.50 L
Boil Time: 90 min
Final Bottling Vol: 22.00 L
Fermentation: Fruited gose

Date: 03 Aug 2022
Efficiency: 75.00 %
Est Mash Efficiency: 81.5 %



Brewing Notes:
This recipe requires the brewer to source the boysenberries (or any other red berries at the brewer's discretion) and the coriander seeds. Also note the salt addition is 'non-iodised' sea salt (canning salt).

The suggested mineral additions assume an average NZ water profile and should be fine for most NZ water sources. The target (balanced) water profile in ppm is Ca - 67, Mg - 5, Na - 5, SO4 - 71, Cl - 63.

1. This recipe is designed to include mineral additions in the mash. If you do not have scales, 1 flat tsp/4g each of gypsum and calcium chloride will be a close approximation. The mineral additions are designed to target an optimal mash pH of 5.2 without the need for larger amounts of acidulated malt. Calcium is also essential for stabilising mash enzymes and for yeast health. The mineral additions are also very important for the flavour profile of the beer. If you do not have brewing salts in your home brewery, they are available for purchase on the LoB website and will last a great many brews for a small cost.
2. All of our hops are packaged in 50, 100 and 200 g packs. This means that for this recipe you will have an extra 36g of Sazz hops, we suggest you save them for another brew.
3. If you wish (particularly if your system requires excessive sparging, below SG 1.012), add sufficient lactic acid to the sparge water to lower the pH to 5.6 prior to heating (~ 0.5 - 1.0 ml/10l lactic acid depending on water source).
4. We recommend not adding kettle finings in this cloudy style but you may wish to and yeast nutrient 15 min before the end of boil.
5. Cool the wort to 18C and promptly transfer to a fermenter.
6. We strongly recommend that the yeast be rehydrated in sterile warm water per the manufacturer's instructions. If not, you may lose up to 50% cell viability. Pitch into well aerated wort at 18C and allow to rise to 24. Philly Sour likes it warm! Be prepared for an initially slow fall in gravity and limited C02 production during the lactic acid producing phase of this unique yeast (24-72 hours).
7. When the primary ferment is complete, either gently add the fruit (at room temperature) directly the primary, making sure there is plenty of room first, or rack onto the fruit in a new fermenter. Purge spaces well with CO2 and keep splashing and aeration to a minimum. If using frozen fruit, thaw it well and allow it to come to room temperature. Hold the fermentation temperature at 22 deg C for four weeks. Re-fermentation on the fruit should kick in quickly but extraction of full flavours takes time.
8. When ready, rack the beer to a CO2 purged keg and force carbonate. Alternatively, bottle or keg conditioning with priming sugar is a great option for a gose. Do not cold crash if you choose this option and do not rush the beer. A stable finishing gravity is a must (one week is a good safety margin) and use a priming calculator to target around 2.7-3.0 vols C02.

Water Prep

Amt	Name	Type	#	%/IBU	Volume
4.00 g	Calcium Chloride (dihydrate) (Mash)	Water Agent	1	-	-
4.00 g	Gypsum (Mash)	Water Agent	2	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.600 kg	Gladfield Pilsner Malt (3.7 EBC)	Grain	3	62.7 %	1.70 L
1.400 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	4	33.7 %	0.91 L
0.150 kg	Gladfield Sour Grapes Malt (acid malt) (4.0 EBC)	Grain	5	3.6 %	0.10 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 14.71 L of water at 69.6 C	65.0 C	75 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

◯ Batch sparge with 2 steps (5.19L, 12.76L) of 75.6 C water
◯ Add water to achieve boil volume of 28.50 L
◯ Estimated pre-boil gravity is 1.036 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
14.00 g	Saaz (Czech) [3.20 %] - Boil 60.0 min	Hop	6	5.2 IBUs	-
14.00 g	Salt (non iodised sea salt) (Boil 5.0 mins)	Flavor	7	-	-
10.00 g	Coriander seeds (crushed) (Boil 5.0 mins)	Spice	8	-	-

◯ Estimated Post Boil Vol: 24.75 L and Est Post Boil Gravity: 1.041 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 23.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	WildBrew Philly Sour (Lallemand #Philly Sour)	Yeast	9	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.041 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

◯ 03 Aug 2022 - Primary Fermentation (7.00 days at 18.0 C ending at 24.0 C)
◯ 10 Aug 2022 - Secondary Fermentation (28.00 days at 22.0 C ending at 22.0 C)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 kg	Boysenberries (thawed frozen or fresh) (Secondary…	Other	10	-	-

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1.006 SG)
◯ Date Bottled/Kegged: - Carbonation: Keg with 15.06 PSI