

# Cherry Gose

Gose (27 )

**Type:** All Grain  
**Batch Size:** 1.25 gal  
**Boil Size:** 1.55 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 1.25 gal  
**Final Bottling Vol:** 1.20 gal  
**Fermentation:** Ale, Two Stage

**Date:** 13 Feb 2021  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** 1 Gal Cooler +  
False Bottom  
**Efficiency:** 65.00 %  
**Est Mash Efficiency:** 70.2 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.0 oz	Rice Hulls (0.0 SRM)	Adjunct	1	0.0 %	0.00 gal
1 lbs 2.1 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	2	50.0 %	0.09 gal
1 lbs 2.1 oz	Wheat Malt, Ger (2.0 SRM)	Grain	3	50.0 %	0.09 gal
0.13 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 60.0 min	Hop	4	8.0 IBUs	-
0.11 g	Coriander Seed (Boil 1.0 mins)	Spice	5	-	-
1.1 pkg	German Ale/Kolsch (White Labs #WLP029) [3...]	Yeast	6	-	-
16.00 oz	Cherry Puree (Primary 7.0 days)	Flavor	7	-	-
3.98 g	Salt (Bottling)	Flavor	8	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.045 SG  
**Est Final Gravity:** 1.010 SG  
**Estimated Alcohol by Vol:** 4.5 %  
**Bitterness:** 8.0 IBUs  
**Est Color:** 3.4 SRM

**Measured Original Gravity:** 1.045 SG  
**Measured Final Gravity:** 1.011 SG  
**Actual Alcohol by Vol:** 4.5 %  
**Calories:** 148.8 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 0.91 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.72  
**Measured Mash PH:** 5.31

**Total Grain Weight:** 2 lbs 4.3 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 150.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.86 qt of water at 160.7 F	152.0 F	75 min

**Sparge:** Batch sparge with 2 steps (Drain mash tun , 0.91gal) of 168.0 F water

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 15.95 PSI  
**Keg/Bottling Temperature:** 38.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 3.0  
**Carbonation Est:** Keg with 15.95 PSI  
**Carbonation (from Meas Vol):** Keg with 15.95 PSI  
**Age for:** 30.00 days

**Storage Temperature:** 65.0 F

### Notes

2/13/21 - Recipe Copy & Paste

- I've copied the recipe, scaled it to 1.25 gallons, bumped the mash temp to 152° in order to boost body, and...that's it, I think
- Oh, I've been getting 70%+ mash efficiencies, so I've made that adjustment (worst case, I add DME)
- Note to self! Use rice hulls; ~50g~ or so, per the 1786 Hef trial
- I'll probably do what I did last time and buy frozen cherries, unless a farmer's market calls my name

2/17/21 - Copying to brew sheet

- Notes from the last brew session:
- I want to hit 4.5 pH before adding lacto, and I used ~18 mL of Phosphoric last time to do that' - I evidently want to hit a refractometer reading of ~1.027-1.030 (7-7.5 Brix) before adding cherries
- And I'm following the carb guidelines of last time, meaning 16 psi or ~3 volumes (!) for body

2/20/21 - Mash day

Mash

- naturally, I forgot the manifold, but having those 6L cambros saved the day - the mash started low, though, around 148°
- the pH meter is way off today, down like .16 or something, so I'll take the readings with a grain of salt (linearity is possibly out the window if it's that far off)
- the rest went well, and now it's chilling
- I hit roughly 4.57, so mission accomplished; the lad is sleeping at 85° now, and I'll check it on brew day (Monday, 6pm)

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