



WEYERMANN® Nr. 29 Hollergose

WEYERMANN® SPECIALTY MALTS

Beer description

Gose is a medieval top-fermented beer from the town of Goslar in Lower Saxony, Germany. Goslar's brewing water was slightly salty due to nearby mining operations. To counteract the salt and balance their beers, brewers added coriander to their worts. Today's Weyermann® adaptation also has a flavor addition of elderberry blossoms, called Holunder or Holler in German. Thus, aromas of elderberry and coriander rise above the brew. The color is matte straw yellow with a white crown of foam and the taste is a fresh and harmonious interplay of fruity, salty, sour and sweet notes that last well into a dry and refreshing finish. This thirst-quenching, highly drinkable ale goes well with white fish, shrimp, or a fresh salad. It can also stand on its own as a spicy aperitif.



Beer style

Gose is traditional, top-fermented beer that is spiced with salt and coriander. The color is light yellow, sometimes with golden reflections. The head of Gose is snow white and very stable. The overall aroma impression is dominated by citrus, apple, exotic fruits and coriander. Hop aromas and bitterness are in the background, thought present.

Malt bill

Weyermann® Pilsner Malt	60.0 %
Weyermann® Pale Ale Malt	13.0 %
Weyermann® CARAHELL®	10.0 %
Weyermann® Pale Wheat Malt	10.0 %
Weyermann® Acidulated Malt	7.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 20 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,044 SG	11,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	4.4 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	10 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Mittelfrüh	5 IBU at the end of boiling
Bitter units			15 IBU



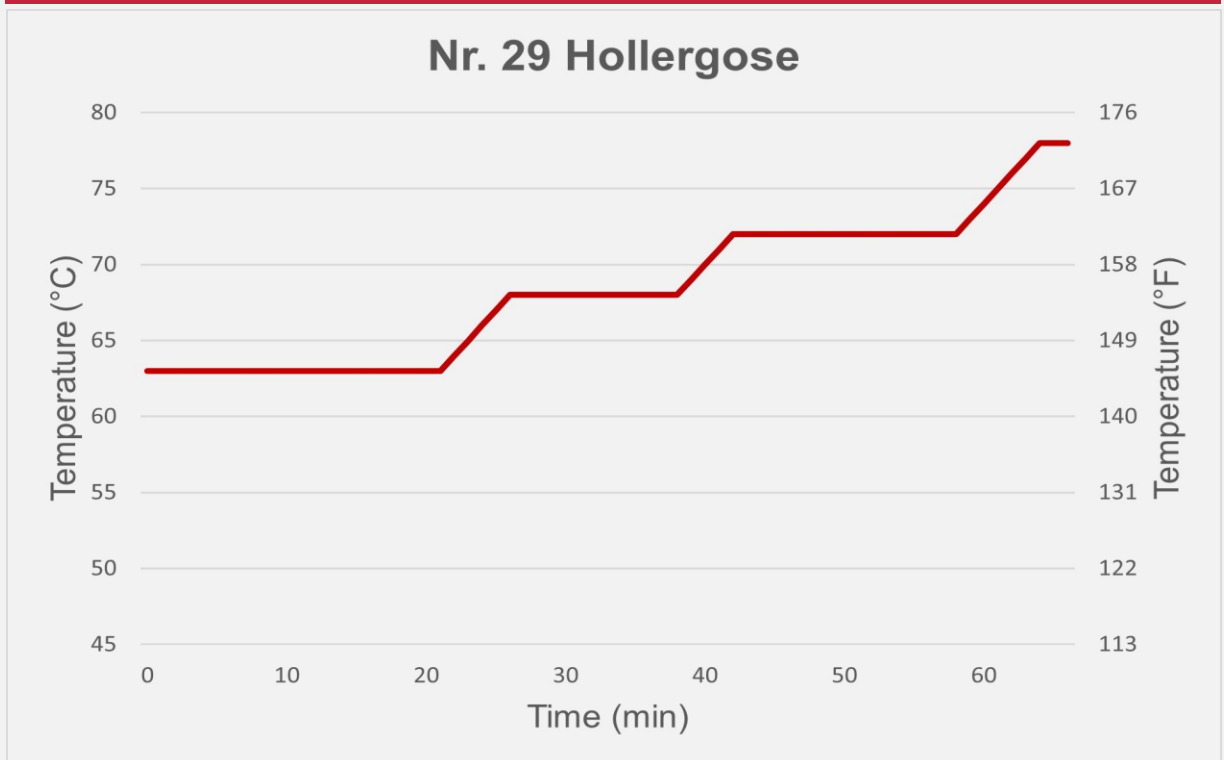
WEYERMANN® Nr. 29 Hollergose

WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	5 minutes before boiling: 50 g/hl (2,07 oz/bbl) salt; 50 g/hl (2,07 oz/bbl) coriander; 1 kg/hl (41,4 oz/bbl) fresh elderflowers, alternatively 700 g/hl (28,9 oz/bbl) elder tea. Sour wort extract 5 minutes before boiling end, to pH 3.6		
Yeast recommendation	Fermentis SafAle™ US-05	top-fermented	
pH-value	Mash	4,9 - 5,3	
	Starting wort	4,0	
	Finished beer	3,8	

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

Weyermann® Braumanufaktur
Mich. Weyermann® GmbH & Co. KG
Brennerstraße 17-19, 96052 Bamberg