

# The Book Of Sours - 5.8%

## Gose

Author: The Thirsty Otter

Type: All Grain

IBU : 10 (Tinseth)  
BU/GU : 0.2  
Colour : 9 EBC  
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.037  
Original Gravity : 1.048  
Total Gravity : 1.051  
Final Gravity : 1.007

## Fermentables (1.18 kg)

643 g - Premiere Pilsner Malt 4 EBC (54.4%)  
^ The Malt Miller (UK) MAL-00-033  
514 g - Wheat Malt Light 4 EBC (43.5%)  
^ The Malt Miller (UK) MAL-00-005  
26 g - Melanoidin Malt 70 EBC (2.2%)  
^ The Malt Miller (UK) MAL-00-025  
40 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

## Hops (23 g)

60 min - 1 g - HBC 522 (T90) - 12% (6 IBU)  
^ Yakima Valley Hops (US) HOPS-HBC522-2020-1...

## Hop Stand

10 min hopstand @ 70 °C  
10 min 70 °C - 22 g - HBC 522 (T90) - 12% (4...  
^ Yakima Valley Hops (US) HOPS-HBC522-2020-1...

## Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.5 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.2 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.2 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
10 min - Boil - 0.05 g - Lallemand Servomyces  
^ Lot # 154001112904ABV  
^ Brouwstore (NL) 050.620.4  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20

## Yeast

0.5 pkg - Lallemand (LalBrew) WILDBREW™ Phill...  
^ The mailt Miller (UK) YEA-02-052

## 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.55 L  
Sparge Water : 5.47 L  
Boil Time : 60 min  
Total Water : 9.02 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

High fermentability plus mash out  
71 °C - Strike Temp  
65 °C - 60 min - Temperature  
75 °C - 10 min - Mash Out

## Fermentation Profile

Imported  
23 °C - 7days - Primary

## Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 17 Mg 4 Na 34 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5  
Mash pH: 5.39  
Sparge pH: 6

## Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume: