

Koriander und Salz Goze

an All Grain **Specialty Beer** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
2.7 kg	Wheat Malt (DE)	Boil
1.8 kg	Pilsner (US)	Mash
227.0 g	Rice Hulls	Boil

Hops

Amount	Hop	Time
14.0 g	Perle (US)	45 min

Yeasts

Name	Lab/Product
Lactobacillus	Wyeast 5335
Weihenstephan Weizen	Wyeast 3068

Extras

Amount	Name	Time
14.0 g	Salt	10.0 min
28.0 g	Coriander Seed	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.051	1.013	13
ABV	Color	Balance
5.0%	3 SRM	Sweet

Notes

<https://beerandbrewing.com/koriander-und-salz-gotterhalts-gose-recipe/>

Mash as usual and collect the wort, but do not boil. Add *Lactobacillus* to the kettle when the wort temperature drops below 90°F (32°C). Cover, and let sour for 1–3 days. After the wort has soured, boil for 90 minutes. Chill to 65°F (18°C) and pitch Weihenstephan Weizen yeast. Ferment until the FG is stable, and bottle or keg. Drink this one young!