Perennial Suburban Beverage Gose

Perennial Artisan Ales

United States - Missouri - St. Louis

Tart wheat ale brewed with salt, Meyer lemons, Valencia oranges and Key lime.
This is a monthly release for July.
The ideal drink after a long summer day working in the yard, picking the kids up from soccer practice, or a taking the dog for a walk. Tart and refreshing, it will certainly make you feel alright.

Info on Gose:
Gose is an ancient, sour and saline tasting ale, made from more than half malted wheat and the rest malted barley. The brew is fermented with both yeast and lactic bacteria and is spiced with both coriander and hops. It is brewed with slightly salted water.

They were once bottled in very cool looking bottles, regional specialty.
Gose is a top-fermented beer that originated in Goslar, Germany. It is brewed with at least 50% of the grain bill being malted wheat.
Dominant flavours in gose include a lemon tartness, an herbal characteristic, and a strong saltiness (the result of either local water sources or added salt).
Gose beers typically do not have prominent hop bitterness, flavours, or aroma. The beers typically have a moderate alcohol content of 4 to 5% ABV.
Because of the use of coriander and salt, gose does not comply with the Reinheitsgebot - it is allowed an exemption on the grounds of being a regional specialty. It acquires its characteristic sourness through inoculation with lactobacillus bacteria after the boil.[1]
Gose belongs to the same family of sour wheat beers which were once brewed across Northern Germany and the Low Countries. Other beers of this family are Belgian Witbier, Berliner Weisse, Broyhan, and Grät.

Specifications

Availability	Seasonal
Style	Gose
ABV	4.2
IBU''s	11
Malt	Pilsner, Wheat, Unmalted Wheat, Acidulated
Hops	Nugget
Yeast	Chico Ale
Color(SRM)	3
Special Ingredients	Salt, key lime, Valencia orange, and Meyer lemon
Serving Temp.	39-45 °F;
Glassware	Tulip
Packaging	cans & draft
Pairings	Great with Mexican Cuisine.