

# BLACK LIME GOSE



**IN A NUTSHELL** DRY, TART, SALTY AND SOUR. NICHT-TRADITIONELLEN.

We've taken the traditional German 'Gose' - a light, tart, sour Wheat Ale brewed with coriander seeds and salt - and had a spielen.

Rather than relying on kettle souring alone to provide Gose's characteristically acidic kick, we've enlisted 'Limu Omani' - Black Limes - to sharpen things up. Used as a seasoning in Middle Eastern dishes, Black Limes are simply fresh limes boiled in salt brine and sundried over several weeks until they feel hollow. Flavour-wise they are complex citrus bombs: sour, tart and tangy on the one hand, musky, pungent and fermented on the other. Bright and earthy at the same time... Perfect for Dry 'Hopping'; so that's what we did.

Combined with the peppery, winelike characters of French Saison yeast, the fresh spiciness of Coriander seeds and soft salinity of Murray River Salt Flakes, this Gose is komplex and erfrischend - if nicht-traditionellen.



## STYLE GOSE

**MALT**  
WHEAT, PILSNER, ACIDULATED

**HOPS**  
WAKATU

**YEAST**  
WYEAST #3711 FRENCH SAISON

**OTHER**  
BLACK LIMES, CORIANDER SEEDS,  
MURRAY RIVER SALT FLAKES

## WHEATYBREWINGCORPS.COM

**OG** 1.041      **IBU** 4      **SRM** 3  
**FG** 1.006      **ABV** 4.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL