

# WATERMELON & LIME GOSE



**IN A NUTSHELL** LIMEY, DRY, SALTY AND TART. SORTAMELON.

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 Lacto 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 essentially 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'.

On the other hand, Watermelon lived up to its name flavour-intensity wise; after adding what seemed like ludicrous amounts in secondary (the juice of 130kg of melon!) the resulting Watermelon character is pretty — and restrained. Combined with fresh lime zest, spicy Coriander seeds and the soft salinity of Murray River Salt Flakes, this Gose is complex and erfrischend — if nicht-traditionellen.



## STYLE GOSE MIT WASSERMELONE & LIMETTE

**MALT**  
WHEAT, PILSNER, ACIDULATED

**HOPS**  
WAKATU

**YEAST**  
FERMENTIS US-05

**OTHER**  
BLACK LIME, CORIANDER, SALT,  
WATERMELON, LIME ZEST

## WHEATYBREWINGCORPS.COM

**OG** 1.040      **IBU** 4      **SRM** 3  
**FG** 1.006      **ABV** 4.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL