

SPECIALITY GOSE with ingredients (9,0 - 13,8 ° BLG)

By Michał Zieliński

Aroma:

Light to rich aroma of used ingredients, but can not overpower the profile of the beer. Noticeable moderate sourness, but can not be vinegary or infective. Light to moderate coriander aromas. Light to moderately fruity aromas, very light salty aromas in the background. Light bready/doughy maltiness may appear. Acceptable light yeasty aromas. Lack of hops aroma.

Appearance:

Light yellow to dark gold in colour. May depend on used ingredient. Unfiltered, with a moderate to full haze. Can not be muddy. Tall, thick, white head with tight to small bubbles and good retention.

Flavour:

Moderate sourness, may be affected by used ingredients up to high level, typical for lambic. The sourness can not be vinegary or infective. Light to moderate taste of used ingredient, but can not fully dominate the profile of the beer. Light to moderate coriander flavours. Light to moderate fruity esters. Absolutely very low bitterness, no hop flavour. The bitterness can be lightly implied by used yeast or ingredients, but can not be harsh. Light bready/doughy malt flavour add the complexity, but the caramel or toast flavours are not desirable. Light salt character in the background, dry finish. Appearance of the wild yeast will be considered as infection. No alcohol in flavour.

Mouthfeel:

High to very high carbonation, refreshing, effervescent. Light to medium light body. Very drinkable.

Additional informations:

Acceptable ingredients: fruits, spices, flakes, smoked malts (no peated malts) and herbs. More than one ingredient may be used. Brewer is obliged to reveal the recipe.

Commercial examples:

Zośka Strazybotka (Piwoteka), Pop Up Gose #5, Kiwi, kiwi, kiwi (Inne Beczki), Omnipolo 35 (Omnipolo)