

Funky Gose

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Soured with WLP677 *Lactobacillus delbrueckii* and finished with some of our more unique strains. Try one of our first kettle sours from White Labs Brewing Co!



Copitched with our workhorse as well as something different in our yeast bank. WLP546 Marañón Canyon Wild Cacao Yeast was isolated from the thought to be extinct Pure Nacional variety of cacao. In 2007, this rare variety with white beans was rediscovered in the remote Marañón River Canyon in Peru.

This Belgian strain, traditionally used for wild yeast fermentations, produces a slightly tart beer with delicate mango and pineapple characteristics. This *Saccharomyces* strain can be used like other house strains and can be easily cleaned with proper CIP procedures.

TASTING NOTES:

Guava | Wheat | Tart

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Lemon-Lime | Funky | Tart Cherry

STATS	
ABV(%):	4.1
IBU(ppm):	2.5
OG/Plato:	1.043/10.6P
FG/Plato:	1.011/2.8P
Gluten (ppm):	< 20

STATS	
ABV(%):	3.5
IBU(ppm):	2.5
OG/Plato:	1.043/10.6P
FG/Plato:	1.015/4.0P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

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TWO 5BBL FERMENTATIONS



YEAST:

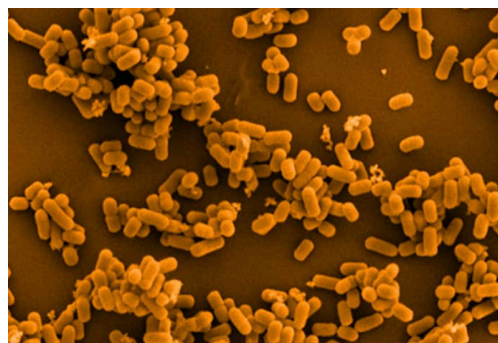
2 PPNG Pouches for 1.2 mil cells/mL/P
WLP001 California Ale Yeast/WLP546
Marañón Canyon Wild Cacao Yeast or
WLP644 Saccharomyces brux-like Trois



HOPS:

BOIL

Hallertauer Mittelfrueh
(0.5kg/60min)



Soured with WLP677 Lactobacillus delbrueckii

KETTLE

- ▶ Pre-acidify wort to 4.5pH with Phosphoric Acid
- ▶ Upon reaching volume in the kettle, ensure kettle temp does not exceed 43.3°C/110°F
- ▶ Add 2 pouches of WLP677 Lactobacillus delbrueckii into the kettle
- ▶ Soured for 12 hours from pH of 4.5 to 3.2
- ▶ Kettle must be CIP'd (Caustic/Acid/Sani), including external colandria after next days boil

CELLAR FUN:

- ▶ KO Temp: 19°C
- ▶ Aerated to 20 ppm
- ▶ Trub dump at 24 hours



MALT:

Wheat Malt (65.9%)
Pale Malt (90kg/31.4%)



OTHER:

- ▶ Rice Hulls
- ▶ Servomyces (12g/ 5 Min End of Boil)
- ▶ Pitch Clarity Ferm (400mL) during KO for proper mixing
- ▶ Pitch Brewzyme-D (75mL) during KO for proper mixing

	WLP001/ WLP546	WLP644
App. Attenuation (%):	73.3	62.5
Starting pH:	3.3	3.3
Final pH:	3.2	3.3
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	33.7	20.9

Gravity (Plato)

● WLP001 California Ale Yeast/ WLP546 Marañón Canyon Wild Cacao Yeast
● WLP644 Saccharomyces brux-like Trois

