

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

JACOBSEN
SALT CO.

GOSE

4.5% 10 IBUs

DESCRIPTION

Citrus, Bread, Tart

Emperor Otto III not only ruled Germany, he was also a discriminating beer drinker who favored the brews from the mining town of Goslar. We've followed their thousand year old recipe, creating pFriem Gose, a bright beer brewed with malted wheat and barley, a touch of coriander and a pinch of Jacobson Pure Kosher Sea Salt. With flavors of lemon meringue pie, notes of champagne and a lingering citrus tartness, this golden ale is sure to please palates from any century.

HISTORY

From The German Beer Institute

Gose (pronounced Goes-uh) is an ancient ale developed by the brewers of Goslar, an important mining hub on the river Gose, in the German state of Saxony. Traditionally, it was brewed with 50% malted wheat and 50% malted barley, very little hops, and a touch of ground coriander for spice. Salt was contributed by the naturally saline water in the mineral rich aquifers surrounding the mining community. As history has seen many times before and since, when the mines were stripped of their economic value, the town of Goslar began a steady decline. With it went its famous Gose houses. The brewers in the capital city of Leipzig, just 100 miles to the west, took notice of the declining supply and quickly adopted the style as their own. By 1900, Gose was the most popular style in the region, with over 80 licensed Gose houses operating in Leipzig alone. Due to this revival, the style is more commonly associated with the Saxon Capitol than with its true city of origin, and is often referred to as Leipziger Gose. The style was nearly lost to history a second time when, in WWII, bombing raids wreaked havoc on German brewing facilities and the war's resultant economic turmoil required that all grain be reserved for bread production. It wasn't until the fall of the Berlin Wall on November 9, 1989, that this unique, delicate and nuanced style could enjoy a slow, steady, and well-deserved return to prominence.



SUMMER LIMITED DRAFT

KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Weyerman Wheat Malt

HOPS | Tradition, Hallertau

YEAST | American Ale

SPICES | Coriander, Jacobson Pure Kosher Sea Salt

BACTERIA | Lactobacillus

TASTING NOTES

Shines brilliantly gold with fluffy white foam. Aromas of fresh grass, spring flowers, and a touch of lemon zest quaffs from the glass. The mouth fills with zesty spiciness, a touch of honey, and finishes crisp, snappy, and refreshing.

FOOD PAIRINGS

Fatty meats in curry sauce and jerk chicken. Excellent with seafood: fish, shellfish, turbot calamari, crab, clams, sole, shrimp, oysters and lobster. Oily fish such as salmon, sardines, mackerel, and herring. Sausages including chorizo, andouille, and merguez. Bacon and any other breakfast meats work wonderfully.