

GRAND TETON BREWING

GOSE

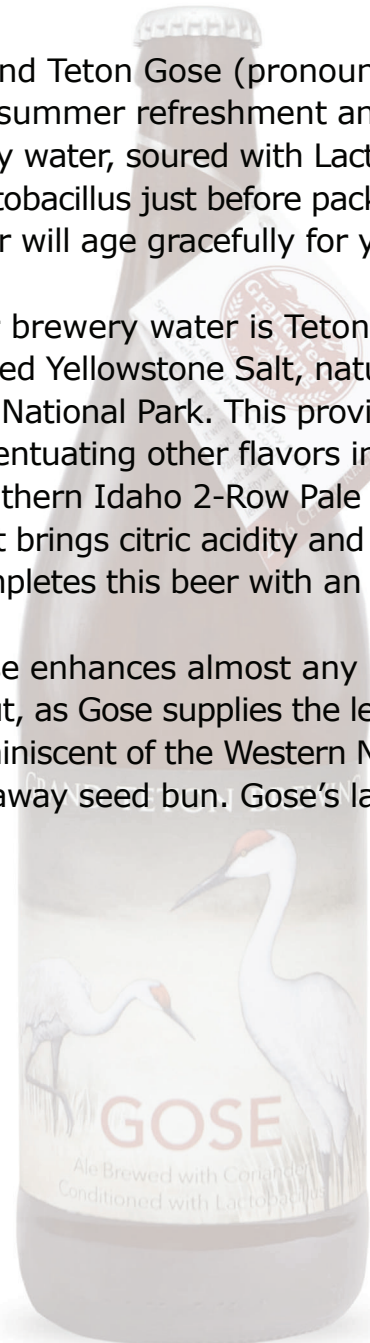
Ale Brewed with Yellowstone Salt & Coriander
Conditioned with Lactobacillus




Grand Teton Gose (pronounced “goes-uh”) is a light-bodied but flavorful quencher perfect for summer refreshment and wonderful with food. As is traditional, it was brewed with slightly salty water, soured with Lactobacillus, and spiced with coriander. A second addition of Lactobacillus just before packaging adds an additional layer of tart complexity and ensures this beer will age gracefully for years to come.

Our brewery water is Teton Mountain glacial runoff—clean, pure and slightly sweet. We’ve added Yellowstone Salt, naturally produced and hand-harvested from Salt Creek just outside the National Park. This provides a pleasant saltiness and rounded mouthfeel, while accentuating other flavors in the beer and complementing most accompanying foods. Southern Idaho 2-Row Pale Malt contributes crisp, clean maltiness while German Pale Wheat Malt brings citric acidity and an attractive golden haze. The traditional addition of coriander completes this beer with an herbal lemony-citrus aroma and flavor.

Gose enhances almost any meal. We particularly like it with full-flavored fish like salmon or trout, as Gose supplies the lemon. Paired with roast beef or hamburger, Gose brings flavors reminiscent of the Western New York specialty sandwich “Beef on Weck” with its salt-crystal and caraway seed bun. Gose’s lactic acidity pairs well with pickled ginger or lemon custard.



Original Gravity (Plato): 15.0°
International Bitterness Units: 9
Alcohol by Volume: 6.5%
Color (Lovibond): 2.8° 



Grand Teton Gose will be available May 15th, 2016
in bottle-conditioned 6/750mL cases and 1/6 bbl & 1/2 bbl kegs.