

# WE MADE A GOOSEBERRY SAISON

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Brewery: We Made a Beer

BREW METHOD: All Grain  
STYLE: Experimental Beer  
BOIL TIME: 60 minutes  
BOIL SIZE: 30 litres

ORIGINAL GRAVITY: 1.064  
FINAL GRAVITY: 1.002  
ABV: 8.14%

## FERMENTABLES

4 kg – German – Pilsner (55.6%)  
2.5 kg – German – Vienna (34.7%)  
450 g – Belgian – Wheat (6.3%)  
250 g – Flaked Oats (3.5%)

## HOPS

25 g - Saaz, Type: Leaf/Whole, AA: 3.5  
Boil for 60 minutes, IBU: 7.63  
25 g - Simcoe, Type: Leaf/Whole, AA: 3.5  
Boil for 5 minutes, IBU: 5.52

## OTHER INGREDIENTS

800 g tinned gooseberries, added five days into fermentation

## YEAST

White Labs – Belgian Saison I Yeast WLP565