

## Fellbacher Bahnhof PK 2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.9**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	1.5 kg (51.7%)	81 %	3
Grain	Weizenmalz Best	1 kg (34.5%)	82 %	4
Grain	Carapils Best	0.1 kg (3.4%)	75 %	5
Grain	Carahell Best	0.3 kg (10.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	5 g	60 min	11.7 %
Boil	Lublin (Lubelski)	10 g	15 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	100 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	10 g	Boil	10 min
Spice	Sól morską	10 g	Boil	15 min
Fining	Milchsäure 80%	50 g	Boil	10 min

## Notes

- Wode do zacierania nastawic kwasem mlekowym 2,5 dH  
Kwas mlekowy do gotowania na 10 min 5ml  
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