

Fellbacher Bahnhof PK 3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.1**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (60%)	81 %	3
Grain	Weizenmalz Best	1.7 kg (34%)	82 %	4
Grain	Carapils Best	0.2 kg (4%)	75 %	5
Grain	Carahell Best	0.1 kg (2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.1 %
Boil	Lublin (Lubelski)	20 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	15 g	Boil	10 min
Spice	Sól morską	15 g	Boil	5 min
Fining	Milchsäure 80%	50 g	Boil	5 min

Notes

- Wode do zacierania nastawic kwasem mlekowym 2,5 dH
Kwas mlekowy do gotowania na 10 min 50ml
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