

Fellbacher Bahnhof III PK + Gurkengose

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 2 kg (56.3%) | 81 % | 3 |
| Grain | Sauermalz | 0.5 kg (14.1%) | --- % | 4 |
| Grain | Płatki owsiane | 0.5 kg (14.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (14.1%) | 60 % | 3 |
| Grain | Caramunich II Best | 0.05 kg (1.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Hallertauer Mittelfrüh | 15 g | 60 min | 4.7 % |
| Boil | Lubelski | 10 g | 15 min | 3 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Sól morską | 10 g | Boil | 10 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 40ml
3-3,5 ml na litr moze 4

Ogorek 300g?

Apr 3, 2020, 6:58 PM