

## Fellbacher Bahnhof PK 5

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **2.9**
- 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   | 1.8 kg (36%) | 82 %  | 4   |
| Grain | Carapils Best     | 0.2 kg (4%)  | 75 %  | 5   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Marynka                | 20 g   | 60 min | 7.8 %      |
| Boil    | Hallertau Spalt Select | 20 g   | 10 min | 4.1 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 15 g   | Boil    | 10 min |

|        |                |      |      |       |
|--------|----------------|------|------|-------|
| Spice  | Sól morską     | 15 g | Boil | 5 min |
| Fining | Milchsäure 80% | 50 g | Boil | 5 min |

## Notes

- Polowa z 1kg Malin  
Polowa z 800 g Ogorkow  
Wode do zacierania nastawic kwasem mlekowym 2,5 dH  
Kwas mlekowy do gotowania na 10 min 50ml  
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