

# Fellbacher Bahnhof PK 4

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- 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	15 g	60 min	9.1 %
Boil	Lublin (Lubelski)	20 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	300 ml	Lallemand

## 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

- Wode do zacierania nastawic kwasem mlekowym 2,5 dH  
Kwas mlekowy do gotowania na 10 min 50ml  
*Feb 21, 2024, 8:25 PM*