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 morska	10 g	Boil	10 min
Fining	Milschsäure 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