

# Juicy Pastry Sour

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.5 kg (35.3%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (23.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (23.5%)	80 %	6
Grain	Płatki pszeniczne	0.25 kg (5.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	30 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 5335 Lactobacillus	Ale	Liquid	75 ml	Wyeast Labs
Safale US-05	Ale	Dry	11.5 g	Fermentis

## 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
Other	Pulpa calamansi	1000 g	Secondary	7 day(s)
Other	Pulpa brzoskwiowa	1000 g	Secondary	7 day(s)
Other	Pulpa z marakuji	1000 g	Secondary	7 day(s)
Flavor	Sól himalajska	20 g	Boil	10 min