

Pastry sour

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (16.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (13.3%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (20%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |
| L.Plantarum | Ale | Dry | 5 g | --- |