

# Pastry Sour

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **7**
- SRM **5.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **85C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (50%)	82 %	4
Grain	Platki owsiane	2 kg (25%)	60 %	3
Grain	Viking Wheat Malt	2 kg (25%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	10 g	60 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP677 - Lactobacillus Bacteria	Ale	Liquid	20 ml	White Labs
Safale S-33	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Malina pulpa	2000 g	Bottling	---
Spice	Lawenda	100 g	Bottling	---

## Notes

- Zakwaszanie 55 C w lodówce przez 24h  
Fermentacja 21 C  
Maliny + napar dodane przy rozlewie  
*Jul 2, 2021, 12:08 PM*