

Pastry Sour

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (62%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.95 kg (14.7%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.75 kg (11.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.75 kg (11.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Eureka! | 10 g | 30 min | 18 % |
| Boil | Eureka! | 10 g | 10 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|----------|
| Flavor | laktoza | 700 g | Boil | 15 min |
| Flavor | owoce leśne mrożone | 800 g | Primary | 3 day(s) |

| | | | | |
|--------|---------------------|-------|-----------|----------|
| Flavor | owoce mango mrożone | 800 g | Primary | 3 day(s) |
| Flavor | kwask mlekowy | 100 g | Secondary | 3 day(s) |

Notes

- laktoza 100g +/- +0,28Blg
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