

Pastry Sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (46%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (27.6%) | 81 % | 6 |
| Grain | Carabody | 0.5 kg (9.2%) | 80 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (9.2%) | 60 % | 3 |
| Sugar | Owoce (cukier z owoców) | 0.44 kg (8.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 11 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade PL | 20 g | 5 min | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Laktoza | 500 g | Boil | 60 min |
| Flavor | Pulpa owocowa | 1000 g | Secondary | 7 day(s) |

Notes

- Baza do pastry sour
May 6, 2024, 10:34 PM