

# Pastry Sour

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **3**
- SRM **5**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (51.7%)	80 %	4
Grain	Pszeniczny	1 kg (11.5%)	85 %	4
Grain	Płatki owsiane	1 kg (11.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	1.7 kg (19.5%)	76.1 %	0
Grain	Strzegom Wiedeński	0.5 kg (5.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa ?	1000 g	Secondary	7 day(s)
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