

# Pastry Sour

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **4**
- SRM **4.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 4.5 kg (63.7%)  | 80.5 % | 3   |
| Grain | Oats, Flaked               | 1.16 kg (16.4%) | 65 %   | 2   |
| Sugar | Milk Sugar (Lactose)       | 1.4 kg (19.8%)  | 76.1 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 5 g    | 30 min | 11.1 %     |