

# Pastry Sour

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **5.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.4 kg (13.8%)	80 %	1
Grain	Wheat, Flaked	0.5 kg (17.2%)	77 %	4
Grain	Weyermann - Pale Ale Malt	1.5 kg (51.7%)	85 %	8
Grain	Simpsons - Golden Naked Oats	0.5 kg (17.2%)	73 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	African Queen	8 g	20 min	11 %
Whirlpool	Mosaic	15 g	20 min	12 %
Whirlpool	Chinook	12 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile
Gęstwa z Milkshake IPA				

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	10 min
Flavor	Puree Truskawkowe	1000 g	Secondary	6 day(s)
Flavor	Maliny Mrożone	1000 g	Secondary	5 day(s)
Flavor	Ksylitol	100 g	Bottling	---