

# Pastry Sour

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **12**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (60%)	77 %	4
Grain	Płatki owsiane	1.05 kg (15%)	77 %	3
Grain	Płatki pszeniczne	1.05 kg (15%)	77 %	3
Grain	Pszeniczny	0.7 kg (10%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	10 %