

# Pastry Sour Szymon

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- Gravity **14 BLG**
- ABV ---
- IBU ---
- SRM **3.9**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (49.2%) | 80 %   | 7   |
| Sugar | Milk Sugar (Lactose)      | 1.2 kg (18.5%) | 76.1 % | 0   |
| Grain | Pszeniczny                | 1.1 kg (16.9%) | 80 %   | 4   |
| Grain | Płatki owsiane            | 1 kg (15.4%)   | 60 %   | 3   |