

Pastry sour v2

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **33**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (41.2%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (41.2%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (10.3%) | 61 % | 5 |
| Sugar | Laktoza | 0.35 kg (7.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 60 min | 18.5 % |
| Boil | Vic Secret | 10 g | 10 min | 18.5 % |
| Boil | Vic Secret | 10 g | 0 min | 18.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|----------|
| Flavor | Laktoza | 350 g | Boil | 10 min |
| Flavor | Pulpa brzoskwini | 1000 g | Secondary | 7 day(s) |

| | | | | |
|--------|-----------------|-------|-----------|----------|
| Flavor | Pulpa z marakui | 850 g | Secondary | 7 day(s) |
| Flavor | Kwas mlekowy | 40 g | Secondary | 7 day(s) |