

# Sour Pastry Ale

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	2.3 kg (76.7%)	80 %	7
Grain	Viking Żytni	0.1 kg (3.3%)	85 %	9
Grain	Casttlemalting Abbey	0.05 kg (1.7%)	80 %	45
Grain	Pszeniczny ciemny	0.25 kg (8.3%)	80 %	18
Sugar	Milk Sugar (Lactose)	0.3 kg (10%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish Hops	5 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Żurawina	1 g	Secondary	10 day(s)