Pastry sour

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **---**
- SRM **4.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Milk Sugar (Lactose)	1.6 kg *(26.2%)*	76.1 %	0
Grain	Słód owsiany Fawcett	0.5 kg *(8.2%)*	61 %	5
Grain	Płatki owsiane	1 kg *(16.4%)*	60 %	3
Grain	Pilzneński	3 kg *(49.2%)*	81 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Fermale New-E	Ale	Slant	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	pulpa marakuja	1000 g	Secondary	14 day(s)
Other	pulpa pitaja	1000 g	Secondary	14 day(s)
Fining	whirlflock	0.5 g	Boil	10 min
Other	Lactobasillus	5 g	Primary	2 day(s)

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zacieranie w wodzie po moczeniu 1400g płatków w 14l wody. Woda po płatkach 0.5 BLG.

  Lakto 1450g, malto 150g - 8.5BLG

  Zakwaszanie 38h kulturą FG.

  30.08 do 12l piwa dodano 1kg marakui i 1kg pitai. Butelkowanie 15.09, nagazowanie 2.0.

  BLG końcowe 14.0-14.5
  Aug 25, 2024, 10:37 AM