

Pastry Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (18.2%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Amarillo	50 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Culture	3 g	Serowar
WLP013 - London Ale Yeast	Ale	Liquid	250 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	3 g	Boil	10 min
Fining	Łuska ryżowa	100 g	Mash	0 min
Flavor	Pulpa malinowa	1500 g	Secondary	14 day(s)
Flavor	Pulpa mango	1500 g	Secondary	14 day(s)

Notes

- Stosunek Cl:SO4 100:80. Zakwasić przed dodaniem bakterii do pH=4.5. Kettle sour przez 36h. Po fermentacji burzliwej podzielić warkę na pół i dodać pulpy do poszczególnych wiader na 2 tygodnie cichej.
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