

Pastry Sour

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **3**
- SRM **5**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (50%)	80 %	4
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Płatki owsiane	1 kg (11.1%)	60 %	3
Sugar	Milk Sugar (Lactose)	2 kg (22.2%)	76.1 %	0
Grain	Strzegom Wiedeński	0.5 kg (5.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	40 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa czarna porzeczka	2000 g	Secondary	7 day(s)
Flavor	sok z agrestu (Sokarnia Podlaska)	1700 g	Secondary	7 day(s)

Notes

- Piwo po gotowaniu było za mocne, musiałem dolać wody by uzyskać około 23blg (~1800ml)
Odfermentowało do około 13,5blg.
Pulpa i sok dodane do 17l
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