

#28 Pastry sour z malinami

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **63**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **20 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (58.6%)	81 %	4
Grain	Pszeniczny	0.2 kg (9%)	85 %	4
Grain	Płatki pszeniczne	0.15 kg (6.8%)	60 %	3
Grain	płatki gryczane	0.15 kg (6.8%)	60 %	3
Grain	Weyermann - Carapils	0.12 kg (5.4%)	78 %	4
Sugar	laktoza	0.25 kg (11.3%)	100 %	1
Sugar	Cukierki	0.05 kg (2.3%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	30 g	30 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone maliny	450 g	Secondary	7 day(s)