

Juicy pastry sour

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **3.9**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **70 C**, Time **70 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (74.1%) | 80 % | 4 |
| Grain | Pszeniczny | 0.4 kg (7.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (18.5%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 2000 ml | Fermentum Mobile |

Notes

- starter lactobacillus plantarum 1L zakwaszane 3,5 doby do ph 3.0-3.3
0,5 kg laktozy do gotowania
15g soli himalajskiej do gotowania
1,7kg pulpy z marakui na cichą
1kg pulpy z mango na cichą
1kg pulpy z brzoskwiń na cichą
0,4L soku z ananasa na cichą
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