

## Pani Młoda - Pastry sour ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **4.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (34.7%)	80 %	5
Grain	Pszeniczny	2 kg (27.8%)	85 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (9.7%)	79 %	25
Grain	Płatki pszeniczne	1 kg (13.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	1 kg (13.9%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	6.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis