

Pastrt Sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (54.5%)	80 %	7
Grain	Płatki pszeniczne	2 kg (36.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
wlp066	Ale	Liquid	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	anana	3000 g	Secondary	14 day(s)
Flavor	brzoskwinei	2000 g	Secondary	14 day(s)
Flavor	marakuja	1000 g	Secondary	14 day(s)