

# Pastry Sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (46%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (27.6%)	81 %	6
Grain	Carabody	0.5 kg (9.2%)	80 %	8
Grain	Płatki owsiane	0.5 kg (9.2%)	60 %	3
Sugar	Owoce ( cukier z owoców )	0.44 kg (8.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	10 %
Aroma (end of boil)	Cascade PL	20 g	5 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	60 min
Flavor	Pulpa owocowa	1000 g	Secondary	7 day(s)

## Notes

- Baza do pastry sour  
May 6, 2024, 10:34 PM