

# Pastry Sour

---

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **6**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński viking	5.5 kg (51.9%)	81 %	4
Grain	Płatki owsiane	1 kg (9.4%)	60 %	3
Grain	Pszeniczny	2 kg (18.9%)	85 %	4
Sugar	laktoza	1 kg (9.4%)	--- %	---
Sugar	maltodekstryna	1.1 kg (10.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nelson	8 g	60 min	11.3 %