

pastry sour?

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU ---
- SRM **3.6**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

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

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (47.6%) | 80.5 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (11.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (11.9%) | 85 % | 3 |
| Grain | Słód owsiany Fawcett | 0.5 kg (11.9%) | 61 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (16.7%) | 76.1 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Lida | Ale | Dry | 1000 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------------|--------|-----------|-----------|
| Water Agent | <i>Lactobacillus plantarum</i> | 1 g | Boil | 48 min |
| Flavor | pulpy owocowe przerużne | 1 g | Secondary | 14 day(s) |
| Flavor | można pomyśleć o wanilii | 1 g | Secondary | 14 day(s) |