

# Pastry Sour Prawilnie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **3.5**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.2 kg (52.2%)	81 %	4
Sugar	Milk Sugar (Lactose)	0.4 kg (17.4%)	76.1 %	0
Grain	Pszeniczny	0.35 kg (15.2%)	80 %	4
Grain	Płatki owsiane	0.35 kg (15.2%)	60 %	3