

## PASTRY SOUR V3

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **7**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (41.9%)	81 %	4
Grain	Pszeniczny	2 kg (46.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (11.6%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	5 g	60 min	9.5 %
Aroma (end of boil)	Rakau (NZ)	15 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	7 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	1000 g	Secondary	4 day(s)
Flavor	Pulpa z guawy	450 g	Secondary	4 day(s)
Water Agent	Kwas mlekowy	40 g	Secondary	4 day(s)

Flavor	Laktoza	250 g	Boil	10 min
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