

# SOUR PASTRY ALE

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (50%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Oats, Flaked	2 kg (33.3%)	80 %	2