

#28 Pastry sour z malinami

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **63**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **20 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.3 kg (58.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (9%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.15 kg (6.8%) | 60 % | 3 |
| Grain | płatki gryczane | 0.15 kg (6.8%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.12 kg (5.4%) | 78 % | 4 |
| Sugar | laktoza | 0.25 kg (11.3%) | 100 % | 1 |
| Sugar | Cukierki | 0.05 kg (2.3%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Idaho 7 | 30 g | 30 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone maliny | 450 g | Secondary | 7 day(s) |