

Pastry sour (05.2020)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **3.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.2 kg (45.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.8 kg (16.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (10.3%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.45 kg (9.3%) | 77 % | 4 |
| Grain | Żytni | 0.3 kg (6.2%) | 85 % | 8 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (12.4%) | 76.1 % | 0 |

Notes

- rozcieńczenie do 14 BLG (~2,5l wody)
zakwaszanie l. plantarum + l,rhamnosus, zakwaszanie w 35C
fermentacja WLP067

modyfikacja wody: 3g cacl₂, 0,8g nacl, 4,5ml lactic acid do zacierania (15L)
1,8g caclw, 0,5g nacl, 2,6ml lactic acid do wysładzania (9L)
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