

# PASTRY SOUR

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **10**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 4 kg (69%)     | 81 %   | 4   |
| Grain | Pszeniczny                | 1 kg (17.2%)   | 85 %   | 4   |
| Grain | Płatki pszeniczne         | 0.25 kg (4.3%) | 60 %   | 3   |
| Grain | Płatki owsiane            | 0.25 kg (4.3%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose)      | 0.3 kg (5.2%)  | 76.1 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 30 min | 13 %       |