

# Pastry Sour

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **21**
- SRM **4.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Pszeniczny	1.5 kg (34.9%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (11.6%)	61 %	5
Sugar	Laktoza	0.3 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	30 min	13.1 %
Boil	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Equinox	15 g	5 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	560 g	Secondary	7 day(s)
Flavor	Pulpa z mango	850 g	Secondary	7 day(s)

Water Agent	Kwas mlekowy	40 g	Secondary	7 day(s)
-------------	--------------	------	-----------	----------