

# pastry sour

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **10**
- SRM **5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (80.5%)	80 %	7
Sugar	Milk Sugar (Lactose)	0.25 kg (5.7%)	76.1 %	0
Sugar	maltodekstryna	0.6 kg (13.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	7.1 %