

# Pastry Sour

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **3.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (61.4%)	80.5 %	2
Grain	Płatki pszeniczne	0.57 kg (14%)	60 %	3
Grain	Pszeniczny	0.25 kg (6.1%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (12.3%)	76.1 %	0
Grain	Strzegom Wiedeński	0.25 kg (6.1%)	79 %	10