

# Pastry Sour

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **4**
- SRM **4.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	4.5 kg (63.7%)	80.5 %	3
Grain	Oats, Flaked	1.16 kg (16.4%)	65 %	2
Sugar	Milk Sugar (Lactose)	1.4 kg (19.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	30 min	11.1 %