

Pastry Sour Szymon

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **3.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (49.2%) | 80 % | 7 |
| Sugar | Milk Sugar (Lactose) | 1.2 kg (18.5%) | 76.1 % | 0 |
| Grain | Pszeniczny | 1.1 kg (16.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 60 % | 3 |