

Pastry sour v2

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **33**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (41.2%)	81 %	4
Grain	Pszeniczny	2 kg (41.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.3%)	61 %	5
Sugar	Laktoza	0.35 kg (7.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	18.5 %
Boil	Vic Secret	10 g	10 min	18.5 %
Boil	Vic Secret	10 g	0 min	18.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	350 g	Boil	10 min
Flavor	Pulpa brzoskwini	1000 g	Secondary	7 day(s)

Flavor	Pulpa z marakui	850 g	Secondary	7 day(s)
Flavor	Kwas mlekowy	40 g	Secondary	7 day(s)