

Pastry Sour z marakują i mango #wilczytabor

- Gravity **15 BLG**
- ABV ---
- IBU **6**
- SRM **3.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **68 C**, Time **13 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **13 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (49.4%)	80 %	4
Grain	Viking Wheat Malt	1.7 kg (26.2%)	80 %	5
Grain	Płatki owsiane	0.58 kg (9%)	60 %	3
Sugar	Milk Sugar (Lactose)	1 kg (15.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL 2018	20 g	45 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa z marakui	2 g	Secondary	14 day(s)
Other	Pulpa z mango	1 g	Secondary	14 day(s)