Strawberry Pastry Sour Ale

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **15**
- SRM **5**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **55 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **44 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg *(48%)*	80 %	6
Grain	przeniczne	2.5 kg *(20%)*	85 %	10
Grain	Płatki owsiane	1.25 kg *(10%)*	85 %	3.5
Grain	Płatki przeniczne	1.25 kg *(10%)*	85 %	3.5
Sugar	Laktoza	1.5 kg *(12%)*	76.1 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Barbe Rouge	20 g	30 min	6.6 %
Dry Hop	Barbe Rouge	30 g	10 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	13 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

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Flavor	Puree truskawkowe	3000 g	Secondary	7 day(s)
Other	Kwas mlekowy	200 g	Bottling	---

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