

46# Pastry sour

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **7**
- SRM **26.5**
- Style **Fruit Beer**

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 **5 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (35.4%) | 80 % | 5 |
| Grain | Carabody | 0.3 kg (2.7%) | 80 % | 30 |
| Grain | Płatki owsiane | 1 kg (8.8%) | 60 % | 3 |
| Adjunct | sok nfc wiśniowy | 6 kg (53.1%) | 10 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 20 g | 15 min | 5.2 % |
| Aroma (end of boil) | Cascade | 20 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|-----------|
| Flavor | czarna porzeczka | 1200 g | Primary | 10 day(s) |
| Flavor | borówka amerykańska | 1200 g | Primary | 10 day(s) |

| | | | | |
|--------|--------------------------|-------|----------|----------|
| Other | bakterie kwasu mlekowego | 2 g | Mash | 1440 min |
| Flavor | cukier waniliowy | 120 g | Bottling | --- |