

## 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	---