

Juicy pastry sour

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **3.9**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **70 C**, Time **70 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.1%)	80 %	4
Grain	Pszeniczny	0.4 kg (7.4%)	85 %	4
Grain	Płatki owsiane	1 kg (18.5%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	2000 ml	Fermentum Mobile

Notes

- starter lactobacillus plantarum 1L zakwaszane 3,5 doby do ph 3.0-3.3
0,5 kg laktozy do gotowania
15g soli himalajskiej do gotowania
1,7kg pulpy z marakui na cichą
1kg pulpy z mango na cichą
1kg pulpy z brzoskwiń na cichą
0,4L soku z ananasa na cichą
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