

## Pastry sour (05.2020)

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **3.9**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (45.4%)	81 %	4
Grain	Pszeniczny	0.8 kg (16.5%)	85 %	4
Grain	Oats, Flaked	0.5 kg (10.3%)	80 %	2
Grain	Wheat, Flaked	0.45 kg (9.3%)	77 %	4
Grain	Żytni	0.3 kg (6.2%)	85 %	8
Sugar	Milk Sugar (Lactose)	0.6 kg (12.4%)	76.1 %	0

### Notes

- rozcieńczenie do 14 BLG (~2,5l wody)  
zakwaszanie l. plantarum + l,rhamnosus, zakwaszanie w 35C  
fermentacja WLP067

modyfikacja wody: 3g cacl<sub>2</sub>, 0,8g nacl, 4,5ml lactic acid do zacierania (15L)  
1,8g caclw, 0,5g nacl, 2,6ml lactic acid do wysładzania (9L)  
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