

## pastry sour

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **35**
- SRM **2.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Idaho Gem	50 g	10 min	13.7 %
Boil	Mosaic	50 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	2000 g	Primary	20 day(s)
Flavor	pulpa z brzoskwini	2000 g	Primary	20 day(s)
Flavor	laktoza	500 g	Boil	10 min