

# Pastry Sour

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.75 kg (37.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (25%)	85 %	4
Grain	Płatki owsiane	0.25 kg (12.5%)	60 %	3
Sugar	Maltodekstryna	0.5 kg (25%)	100 %	3