

Pastry Sour

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Heidelberg | 2.5 kg (61.4%) | 80.5 % | 2 |
| Grain | Płatki pszeniczne | 0.57 kg (14%) | 60 % | 3 |
| Grain | Pszeniczny | 0.25 kg (6.1%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (12.3%) | 76.1 % | 0 |
| Grain | Strzegom Wiedeński | 0.25 kg (6.1%) | 79 % | 10 |