

Pastry Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Pilznieński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (18.2%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Whirlpool | Amarillo | 50 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|---------|--------|------------|
| Lactobacillus plantarum | Ale | Culture | 3 g | Serowar |
| WLP013 - London Ale Yeast | Ale | Liquid | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|-----------|
| Water Agent | Pożywka | 3 g | Boil | 10 min |
| Fining | Łuska ryżowa | 100 g | Mash | 0 min |
| Flavor | Pulpa malinowa | 1500 g | Secondary | 14 day(s) |
| Flavor | Pulpa mango | 1500 g | Secondary | 14 day(s) |

Notes

- Stosunek Cl:SO4 100:80. Zakwasić przed dodaniem bakterii do pH=4.5. Kettle sour przez 36h. Po fermentacji burzliwej podzielić warkę na pół i dodać pulpy do poszczególnych wiader na 2 tygodnie cichej.
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