

# pastry sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **4.8**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Pszeniczny	1.6 kg (27.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.6%)	60 %	3
Grain	Karmelowy Czerwony	0.2 kg (3.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	40 min	13.2 %
Boil	Laktoza	500 g	0 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
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Flavor	pulpa marakuja	1000 g	Secondary	3 day(s)
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