

# PASTRY SOUR ALE

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **3**
- SRM **4.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	2.5 kg (32.5%)	61 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (32.5%)	80 %	4
Grain	Płatki owsiane	1.2 kg (15.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	1 kg (13%)	76.1 %	0
Grain	Viking Wheat Malt	0.5 kg (6.5%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	50 g	1 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
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Fining	Wirflock T	1 g	Boil	10 min
Flavor	Pulpa jeryna	1000 g	Secondary	10 day(s)
Flavor	Pulpa liczi	1000 g	Secondary	10 day(s)
Flavor	Pulpa czerwona pomarańcza	2000 g	Secondary	10 day(s)