

# Pastry Sour Redcurrant

- Gravity **13.8 BLG**
- ABV ---
- IBU **10**
- SRM **3.2**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (44.6%)	80.5 %	2
Grain	Pszeniczny	1.5 kg (26.8%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.9%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (10.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgorze	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	sól morską	20 g	Boil	15 min
Flavor	czerwone porzeczki	5000 g	Secondary	14 day(s)
Flavor	laktoza	0.6 g	Boil	15 min