

## #2 Pastry sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.5**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.85 kg (48.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.95 kg (25.1%)	81 %	6
Grain	Płatki owsiane	0.3 kg (7.9%)	40 %	3
Grain	Płatki pszeniczne	0.5 kg (13.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.18 kg (4.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	200 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Other	Sanprobi IBS	10 g	Boil	48 min
Spice	Pulpa z mango	1500 g	Secondary	3 day(s)
Spice	kokos	200 g	Secondary	5 day(s)
Spice	Brzoskwinia	1000 g	Secondary	3 day(s)