

## Juicy pastry sour

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **70 C**, Time **70 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.16 kg (54.6%)	80 %	4
Grain	Pszeniczny	1.58 kg (27.3%)	85 %	4
Grain	Płatki owsiane	1.05 kg (18.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	2105.26 ml	Fermentum Mobile