

Juicy Pastry Sour

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1.5 kg (35.3%) | 81 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (23.5%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (23.5%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (5.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (11.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 15 g | 30 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|-------------|
| Wyeast - 5335 Lactobacillus | Ale | Liquid | 75 ml | Wyeast Labs |
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Other | Pulpa calamansi | 1000 g | Secondary | 7 day(s) |
| Other | Pulpa brzoskwiowa | 1000 g | Secondary | 7 day(s) |
| Other | Pulpa z marakuji | 1000 g | Secondary | 7 day(s) |
| Flavor | Sól himalajska | 20 g | Boil | 10 min |