

Pani Młoda - Pastry sour ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (34.7%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (27.8%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (9.7%) | 79 % | 25 |
| Grain | Płatki pszeniczne | 1 kg (13.9%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (13.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |