

# Pastry Sour

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- Gravity **14 BLG**
- ABV ---
- IBU ---
- SRM **3.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.2 kg (50%)	81 %	4
Sugar	Milk Sugar (Lactose)	1.2 kg (18.7%)	76.1 %	0
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Płatki owsiane	1 kg (15.6%)	60 %	3