

# Pastry Sour

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Fermentables

| Type  | Name           | Amount          | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński    | 0.75 kg (37.5%) | 81 %  | 4   |
| Grain | Pszeniczny     | 0.5 kg (25%)    | 85 %  | 4   |
| Grain | Płatki owsiane | 0.25 kg (12.5%) | 60 %  | 3   |
| Sugar | Maltodekstryna | 0.5 kg (25%)    | 100 % | 3   |