

## Pastry sour ale (mango, marakuja, morela)

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **4**
- SRM **3**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **77C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.2 kg (64.7%)	80.5 %	2
Grain	Pszeniczny	0.3 kg (8.8%)	85 %	4
Grain	Płatki owsiane	0.3 kg (8.8%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (8.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (8.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	5 g	60 min	5.4 %