

# Pastry sour morela

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount           | Yield  | EBC |
|-------|----------------------|------------------|--------|-----|
| Grain | Heidelberg           | 2.8 kg (45.6%)   | 80.5 % | 2   |
| Grain | Pszeniczny           | 2.435 kg (39.7%) | 85 %   | 4   |
| Grain | Słód owsiany Fawcett | 0.9 kg (14.7%)   | 61 %   | 5   |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 25 g   | Fermentis  |

## Extras

| Type   | Name          | Amount  | Use for   | Time      |
|--------|---------------|---------|-----------|-----------|
| Other  | Laktobacilusy | 10.42 g | Primary   | 2 day(s)  |
| Flavor | Morele        | 3750 g  | Secondary | 14 day(s) |

## Notes

- Bez cukru przy refermentacji  
*Aug 4, 2024, 2:19 PM*