

PASTRY SOUR V3

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **7**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.8 kg (41.9%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (46.5%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (11.6%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Rakau (NZ) | 5 g | 60 min | 9.5 % |
| Aroma (end of boil) | Rakau (NZ) | 15 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 7 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|-----------|----------|
| Flavor | Pulpa z mango | 1000 g | Secondary | 4 day(s) |
| Flavor | Pulpa z guawy | 450 g | Secondary | 4 day(s) |
| Water Agent | Kwas mlekowy | 40 g | Secondary | 4 day(s) |

| | | | | |
|--------|---------|-------|------|--------|
| Flavor | Laktoza | 250 g | Boil | 10 min |
|--------|---------|-------|------|--------|