

Strawberry Pastry Sour Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **6.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.5 kg (72.4%)	80 %	6
Grain	przeniczne	1.6 kg (21.1%)	85 %	10
Grain	Płatki pszeniczne	0.5 kg (6.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion UK	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Puree truskawkowe	4000 g	Secondary	7 day(s)
Other	Laktoza	1000 g	Secondary	7 day(s)