

# Pastry Sour

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **7**
- SRM **5.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **85C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (50%) | 82 %  | 4   |
| Grain | Platki owsiane      | 2 kg (25%) | 60 %  | 3   |
| Grain | Viking Wheat Malt   | 2 kg (25%) | 83 %  | 5   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Kohatu | 10 g   | 60 min | 7.8 %      |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP677 - Lactobacillus Bacteria | Ale  | Liquid | 20 ml  | White Labs |
| Safale S-33                     | Ale  | Slant  | 500 ml | Fermentis  |

## Extras

| Type   | Name         | Amount | Use for  | Time |
|--------|--------------|--------|----------|------|
| Flavor | Malina pulpa | 2000 g | Bottling | ---  |
| Spice  | Lawenda      | 100 g  | Bottling | ---  |

## Notes

- Zakwaszanie 55 C w lodówce przez 24h  
Fermentacja 21 C  
Maliny + napar dodane przy rozlewie  
*Jul 2, 2021, 12:08 PM*