

# #1 Pastry sour

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **12**
- SRM **4.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (47.8%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (32.6%)	81 %	6
Grain	Płatki owsiane	0.5 kg (10.9%)	40 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (8.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Whirlpool	Zula	20 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindale	Ale	Liquid	200 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	Sanprobi IBS	10 g	Boil	48 min
Spice	Pulpa z mango	500 g	Secondary	3 day(s)
Spice	kokos	500 g	Secondary	5 day(s)
Spice	marakuja	200 g	Secondary	3 day(s)
Spice	mięta	10 g	Bottling	---