

## #28 Pastry sour z malinami

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **63**
- SRM **3.3**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **20 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.7 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 1.3 kg (58.6%)  | 81 %  | 4   |
| Grain | Pszeniczny           | 0.2 kg (9%)     | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.15 kg (6.8%)  | 60 %  | 3   |
| Grain | płatki gryczane      | 0.15 kg (6.8%)  | 60 %  | 3   |
| Grain | Weyermann - Carapils | 0.12 kg (5.4%)  | 78 %  | 4   |
| Sugar | laktoza              | 0.25 kg (11.3%) | 100 % | 1   |
| Sugar | Cukierki             | 0.05 kg (2.3%)  | 100 % | 1   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Idaho 7 | 30 g   | 30 min | 12.1 %     |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry  | 5 g    | Mangrove Jack's |

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone maliny | 450 g  | Secondary | 7 day(s) |