

# Pastry Sour

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62%)	80 %	5
Grain	Strzegom Pszeniczny	0.95 kg (14.7%)	81 %	6
Grain	Płatki pszeniczne	0.75 kg (11.6%)	60 %	3
Grain	Płatki owsiane	0.75 kg (11.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	10 g	30 min	18 %
Boil	Eureka!	10 g	10 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Boil	15 min
Flavor	owoce leśne mrożone	800 g	Primary	3 day(s)

Flavor	owoce mango mrożone	800 g	Primary	3 day(s)
Flavor	kwasy mlekowe	100 g	Secondary	3 day(s)

## Notes

- laktoza 100g +/- +0,28Blg  
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