

## pastry sour?

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU ---
- SRM **3.6**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (47.6%)	80.5 %	2
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (11.9%)	85 %	3
Grain	Słód owsiany Fawcett	0.5 kg (11.9%)	61 %	5
Sugar	Milk Sugar (Lactose)	0.7 kg (16.7%)	76.1 %	0

### Yeasts

Name	Type	Form	Amount	Laboratory
Lida	Ale	Dry	1000 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	<i>Lactobacillus plantarum</i>	1 g	Boil	48 min
Flavor	pulpy owocowe przerużne	1 g	Secondary	14 day(s)
Flavor	można pomyśleć o wanilii	1 g	Secondary	14 day(s)