

# Pastry Sour Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 3 kg (51.7%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2.2 kg (37.9%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.6 kg (10.3%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Galaxy | 5 g    | 60 min | 15 %       |
| Aroma (end of boil) | Galaxy | 5 g    | 5 min  | 15 %       |
| Whirlpool           | Galaxy | 40 g   | 30 min | 15 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |         |        |      |        |
|--------|---------|--------|------|--------|
| Flavor | laktoza | 1000 g | Boil | 10 min |
|--------|---------|--------|------|--------|