

# Pastry sour morela

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.8 kg (45.6%)	80.5 %	2
Grain	Pszeniczny	2.435 kg (39.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.9 kg (14.7%)	61 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Laktobacilusy	10.42 g	Primary	2 day(s)
Flavor	Morele	3750 g	Secondary	14 day(s)

## Notes

- Bez cukru przy refermentacji  
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