

Pastry Sour Szymon

- Gravity **14 BLG**
- ABV ---
- IBU ---
- SRM **3.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (49.2%)	80 %	7
Sugar	Milk Sugar (Lactose)	1.2 kg (18.5%)	76.1 %	0
Grain	Pszeniczny	1.1 kg (16.9%)	80 %	4
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3