

Pastry Sour z marakują i mango #wilczytabor

- Gravity **15 BLG**
- ABV ---
- IBU **6**
- SRM **3.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **68 C**, Time **13 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **13 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (49.4%) | 80 % | 4 |
| Grain | Viking Wheat Malt | 1.7 kg (26.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.58 kg (9%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (15.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Cascade PL 2018 | 20 g | 45 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|-----------|
| Other | Pulpa z marakui | 2 g | Secondary | 14 day(s) |
| Other | Pulpa z mango | 1 g | Secondary | 14 day(s) |