

# Sour Pastry Ale I

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3
Sugar	laktoza	0.5 kg (7.7%)	80 %	---
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	wiórki kokosowe	500 g	Secondary	7 day(s)