

# Strawberry Pastry Sour

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (58.8%)	81 %	4
Grain	Płatki pszeniczne	0.6 kg (17.6%)	60 %	3
Grain	Płatki owsiane	0.4 kg (11.8%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (11.8%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus Plantarum	Ale	Dry	2 g	Bakterie
Zakwaszanie metodą kettle sour przez 24h w temp. pokojowej.				
WLP066 - London Fog	Ale	Slant	120 ml	White Labs
Trzytygodniowa gęstwa, zadane w temp. 13 stopni.				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	70 min
Water Agent	Kwas fosforowy	14 g	Mash	70 min

2 ml do zacierania. 2 ml do wyśładzania. 10 ml po gotowaniu a przed dodaniem bakterii.				
Flavor	Truskawki mrożone	2250 g	Primary	16 day(s)
Water Agent	Sól himalajska niejodowana	4 g	Bottling	---