

# Pastry Sour Redcurrant

- Gravity **13.8 BLG**
- ABV ---
- IBU **10**
- SRM **3.2**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (44.6%) | 80.5 % | 2   |
| Grain | Pszeniczny           | 1.5 kg (26.8%) | 85 %   | 4   |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.9%)  | 61 %   | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.9%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (10.7%) | 76.1 % | 0   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                    |        |           |           |
|--------|--------------------|--------|-----------|-----------|
| Spice  | sól morską         | 20 g   | Boil      | 15 min    |
| Flavor | czerwone porzeczki | 5000 g | Secondary | 14 day(s) |
| Flavor | laktoza            | 0.6 g  | Boil      | 15 min    |