#14 Mango Peach Lime Pastry Sour

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **9**
- SRM **4.6**
- Style **Fruit Beer**

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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(50%)*	81 %	4
Grain	Pszeniczny	2.5 kg *(35.7%)*	85 %	4
Grain	Płatki owsiane	1 kg *(14.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	10 g	20 min	12.9 %
Whirlpool	Galaxy	10 g	20 min	15 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time

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Flavor	laktoza	500 g	Boil	15 min
Flavor	Pulpa z mango	1000 g	Secondary	7 day(s)
Flavor	Pulpa z brzoskwini	1000 g	Secondary	7 day(s)
Flavor	Sok z limonki	250 g	Secondary	7 day(s)

Notes

- Przy rozlewie dodałem 2ml kwasu mlekowego 80% na 1l piwa
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