

## pastry sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **4.8**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (60.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.6 kg (27.6%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (8.6%)  | 60 %  | 3   |
| Grain | Karmelowy Czerwony   | 0.2 kg (3.4%)  | 75 %  | 59  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Simcoe  | 20 g   | 40 min | 13.2 %     |
| Boil    | Laktoza | 500 g  | 0 min  | 1 %        |

### Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

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

|        |                |        |           |          |
|--------|----------------|--------|-----------|----------|
| Flavor | pulpa marakuja | 1000 g | Secondary | 3 day(s) |
|--------|----------------|--------|-----------|----------|