

# #1 juicy sour

- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (31.7%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.35 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	30 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	laktoza	250 g	Boil	15 min
Water Agent	kwas fosforowy	4535 g	Mash	553123 min
Flavor	czarna porzeczka	1000 g	Secondary	7 day(s)
Flavor	brzoskwinia	350 g	Secondary	7 day(s)