

JUICY DAZE - JUICY SOUR

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (61.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (30.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|---------|---------------|
| WLP4044 Hazy Daze II | Ale | Slant | 1000 ml | The Yeast Bay |
| Lactobacillus Plantarum | Ale | Culture | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | Laktoza | 1000 g | Boil | 15 min |
| Spice | Sól morską | 20 g | Boil | 15 min |