

# Juicy Sour #1

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU ---
- SRM **6.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (54.5%)	80 %	4
Grain	Pszeniczny	2 kg (18.2%)	85 %	4
Grain	Abbey Castle	0.5 kg (4.5%)	80 %	45
Sugar	Milk Sugar (Lactose)	0.5 kg (4.5%)	76.1 %	0
Grain	Oats, Flaked	2 kg (18.2%)	80 %	2

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze 2	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Bakterie l. Plantarum	6 g	Primary	2 day(s)