

# Juicy Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.2**
- 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 **24.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (42.6%)	80 %	4
Grain	Pszeniczny	1.4 kg (29.8%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.4%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (8.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (12.8%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	600 g	Boil	10 min
Spice	sól	15 g	Boil	10 min