

# Juicy Sour

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 2 kg (57.1%)   | 81 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 0.8 kg (22.9%) | 82 %  | 5   |
| Grain | Płatki owsiane           | 0.25 kg (7.1%) | 85 %  | 3   |
| Sugar | laktoza                  | 0.25 kg (7.1%) | --- % | --- |
| Grain | Słód owsiany Fawcett     | 0.2 kg (5.7%)  | 61 %  | 5   |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| coastal haze | Ale  | Slant | 80 ml  | ---        |

## Extras

| Type  | Name | Amount | Use for | Time  |
|-------|------|--------|---------|-------|
| Spice | sól  | 4 g    | Boil    | 3 min |