

Juicy Sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (52.3%)	79 %	6
Grain	Słód pszeniczny	1.7 kg (26.2%)	82 %	5
Grain	Płatki pszeniczne	0.7 kg (10.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (10.8%)	76.1 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	2000 ml	White Labs
Dwu etapowy starter 48h				

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	100 g	Mash	60 min
Other	Bakterie l.plantarum	5 g	Primary	2 day(s)
Zakwaszamy bardzo głęboko, najlepiej 3.1 pH. Jeśli nie zejdzie tak nisko, dodać mniej laktozy. Zakwaszamy 48h. Dodać min. 15 kapsułek (dam całą paczkę, 5 szt mi nic nie da)				
Spice	Sól	9.6 g	Boil	10 min
Dodać 0,4g/1L				