

## Juicy sour

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (53.6%)	82 %	4
Grain	Viking Wheat Malt	1 kg (17.9%)	83 %	5
Grain	Płatki owsiane	1.6 kg (28.6%)	85 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	1000 g	Boil	5 min
Flavor	Pulpa mango	1600 g	Secondary	10 day(s)