

JUICY SOUR

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 5 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|--------------|
| Lactobacillus | Ale | Liquid | 3 ml | Serowarownia |
| FM53 Voss kveik | Ale | Slant | 75 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 200 g | Mash | 15 min |
| Fining | Whirlfloc T | 1 g | Boil | 15 min |
| Flavor | Laktoza | 500 g | Boil | 15 min |

Notes

- Woda z Biedry 1
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